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REPORT OF THE 1976 MICROBIOLOGICAL DATA COLLECTION PROGRAM. (U)

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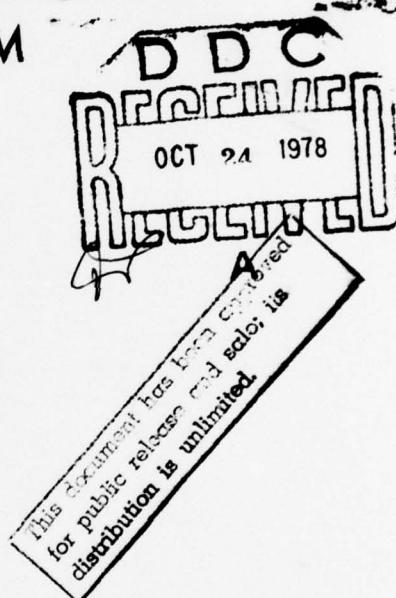


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REPORT OF 1976 MICROBIOLOGICAL DATA COLLECTION PROGRAM

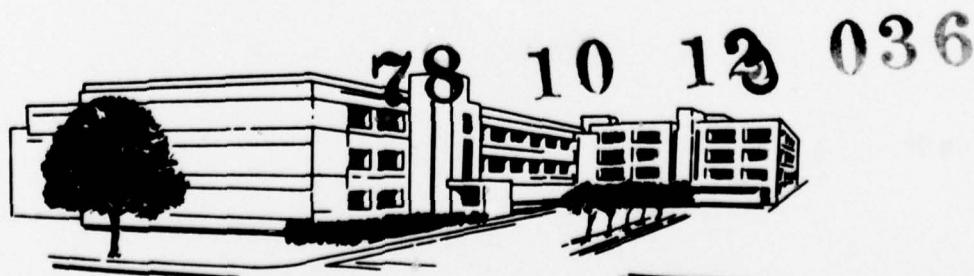
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JULY 19, 1978



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Block 20 ABSTRACT

This data base is invaluable in evaluating the microbiological quality of food items and in the establishment of realistic food microbiological standards.

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The results obtained from the microbiological analyses of food items (with the exception of fresh dairy products) are tabulated for 1976. The analyses were performed by official Department of Defense medical laboratories. This tabulation was performed by use of computer programs designed by the Department of Information Sciences, Letterman Army Institute of Research (LAIR), utilizing in-house and the Lawrence Berkeley Livermore computer facilities. Food Hygiene Division, LAIR, is the operating element.

The addition of the 1976 data makes a total of five years of data tabulated. This data base is invaluable in evaluating the microbiological quality of food items and in the establishment of realistic food microbiological standards.

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PREFACE

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INTRODUCTION

The dramatic reduction in human disease attributed to the elimination or reduction of foodborne pathogens in milk and water supplies since the turn of the century continues to stimulate interest in the establishment of microbiological criteria for food items. To be successful, food microbiological standards must be based on sound, scientifically-derived data. Large quantities of appropriately derived data exist but are not readily accessible to rapid centralized retrieval. Thus, data that could be used in the establishment of food microbiological standards are lost. Consequently, The Surgeon General of the Army sponsored the development of a computerized storage and retrieval program for food microbiological analysis data generated in DoD laboratories.

This is the fifth in a series of reports that tabulate and report such data. The data contained in these reports will be invaluable in the establishment of microbiological criteria and in the identification of potential military public health hazards. Data generated during 1976 are presented in the form of tables and graphs. Discussion of significant results is included.

MATERIALS AND METHODS

The data collection and reporting system is the same as the system reported in 1973 (1) and modified in 1975 (2).

RESULTS AND DISCUSSION OF RESULTS

Technical data: Selected statistics pertaining to the 1976 file are:

Number of participating laboratories	10
Total sample headings	8048
Total analyses performed	27935
Standard plate counts performed	6562
Coliform counts performed	7356
Yeast and mold counts performed	1626

1. Fowler, J.L. et al, Report No. 27, Presidio of San Francisco, California: Letterman Army Institute of Research, November 1975
2. Fowler, J.L. et al, Report No. 32, Presidio of San Francisco, California: Letterman Army Institute of Research, October 1976

<u>Escherichia coli</u> analyses performed	3678
<u>Salmonella</u> analyses performed	1304
<u>Clostridium perfringens</u> analyses performed	612
Clostridia - not perfringens, analyses performed	25
Types of foods analyzed	775

The participating laboratories, their locations, and the number of submissions from each during 1976 are listed in Table 1. Laboratory 01, Central Food Preparation Facility (CFPF) Food Quality Control Laboratory, was activated on 2 February 1976. This laboratory was established to monitor the microbial quality of food items at critical control points during production in the pilot CFPF. Since CFPF was not fully operational and emphasis was placed on sampling items considered to present a potential health hazard at critical control points in processing, the types of foods analyzed were somewhat limited. A large portion of the 1141 CFPF samples were pork, salads, and cheese. A total of 8048 samples were analyzed in 1976 compared to 6120, 7639, 7409, and 7346 samples analyzed in 1972, 1973, 1974, and 1975, respectively (2).

Table 2 lists the reasons for submission and the number of samples submitted to the laboratories. There were no additional reasons or deletion of reasons from those reported in 1975 (2). The samples analyzed by Laboratory 01 in support of CFPF were listed as surveillance, which resulted in a sizeable increase in the number of samples in that category. Sample submission for procurement was reduced considerably from 1975 (2), which in-turn was reduced from 1974 (3). Also included in Table 2 are the item classes and the number of samples in each class. Large increases in submission of cheese and pork samples were the result of the laboratory monitoring of the CFPF.

Two-hundred and nine food samples were submitted as suspect foods in outbreaks of gastrointestinal disease. A listing of the different food items and organisms isolated is provided by Table 3. Staphylococcus aureus, Escherichia coli, Clostridium perfringens, Bacillus species, Clostridium novyi, Proteus mirabilis, Pseudomonas putrefaciens, and Peptostreptococcus sp. were isolated from 17, 7, 5, 11, 1, 2, 1 and 1 samples, respectively. A total of 80 different food items were submitted as possible causes for foodborne illness.

During 1976 a total of 66 samples of baby food (Table 4) were submitted for microbiological analyses with only two samples yielding viable organisms: Penicillium species and Achromobacter species. As

3. Fowler, J.L. et al, Report No. 28, Presidio of San Francisco, California: Letterman Army Institute of Research, June 1976

previously reported (1,2,3), it is suspected that adverse storage conditions may contribute to chemical deterioration of these products since they are rarely contaminated with microorganisms. Since baby food is marketed in vacuum-packed glass jars, samples with no vacuum could be the result of consumers opening the product rather than from the presence of bacteria which survived processing or from chemical decomposition.

Table 5 lists the 58 bakery products analyzed during 1976. The only isolates were Bacillus species and E. coli from doughnuts. The significance of Bacillus organisms is dependent upon the species present, which was not identified on any of the laboratory reports. E. coli is significant because of its association with fecal contamination.

Only 5 samples of catsup were submitted for analysis in 1976. One isolation of Saccharomyces cerevisiae and one isolation of Bacillus species were reported as shown in Table 6. Since catsup is a high acid food, the presence of these organisms is of little, if any, public health significance. The source of contamination by S. cerevisiae is probably the result of improper handling rather than lack of thermal processing. No significant results were reported from desserts or chili (Tables 7 and 8). Table 9 reports the isolation of S. aureus, E. coli, Streptococcus sp., Citrobacter freundii, Bacillus licheniformis, Bacillus sp., and yeast and molds from 4, 29, 2, 2, 2, 1 and 3 cheese samples, respectively. Laboratory 01 found 4 of 63 cheddar samples contaminated with E. coli. These findings prompted an epidemiologic investigation which identified the source of the contaminating organisms to be a commercially purchased meat slicer which could not be dismantled for proper sanitization. Subsequently, an unsatisfactory materiel report was filed on the incriminated equipment to alert other users and to preclude future GSA procurements of the item. Considering the relatively high number of E. coli isolates from the cheddar cheese samples analyzed by other laboratories it would appear that processing, storage, and handling of this product could be improved.

Table 10 lists the microbiological isolates from 185 drink samples submitted during 1976. Due to the nature of these products and considering the fact that they have not presented any significant microbiological public health hazards in the past, the need for analyzing individual items should be carefully considered by the requestor.

A total of 139 samples of fruit were submitted for microbiological examination. The results of these analyses, as listed in Table 11, showed no isolates were obtained. Many of the items were submitted because of swollen cans. As reported previously, the most frequent reason for swollen cans in high acid products is a chemical reaction between the product and the can (2). Appearance, age, and storage history should be taken into consideration before excessive numbers of swollen fruit cans are submitted for microbial analysis. The isolates from milk and milk products are listed in Table 12.

Pet food (Table 13), particularly dog food, continued to present a significant public health hazard. Salmonellae were isolated in 5 of 48 analyses, 2 of which were S. enteriditis ser. seftenberg from dry dog food. Such a high incidence of Salmonella suggests the need for more careful monitoring of production, handling, and storage of dog food.

Tables 14 through 25 provide the results from pickles, pizza, salad dressing, vegetables, syrup, desert topping, margarine, meats canned, soup, eggs, foil pack meals, and miscellaneous canned products submitted and analyzed in 1976. The only finding of significance was the isolation of B. stearothermophilus from canned asparagus reported in Table 17. These results are similar to previous years and provide an expanded data base for comparison purposes.

Table 26 lists the analytical data from other miscellaneous food products. Of particular interest are the results listed for texturized vegetable protein analyzed by Laboratory 02. These items were part of a research project evaluating the effects of soy protein extension of ground beef. As indicated in Table 26, a number of organisms of public health significance were isolated from these products. A more detailed discussion of these products has been published elsewhere (4). The isolates obtained from sauces are shown in Table 27. The nearly 10-fold increase in analyses of sauces resulted from ALFOODACT 2-76 (5), which identified a number of sauces as possibly being contaminated with mold.

The microbiological data for inflight meals, luncheon meats, salads, sandwich spreads, sandwiches, precooked frozen meals, seafoods, and sausages are contained in Table 28. The data presented in this table are the food item, standard plate count times 1000/g, coliform counts/g, E. coli analyses, and other significant results. The number of samples for each analyses is given immediately preceding the number in each count range. It is apparent that certain analyses were not performed on many samples; these are annotated as "Not Tested." Results reported in all tables are as received from the performing laboratories.

A special table, number 29, was prepared for beef, pork and poultry because these products often have a high natural flora. The multiplier used for the standard plate count in these analyses is 10^4 /g.

For the readers' convenience, a series of figures (1-17) have been prepared for certain items which graphically present the data found in the various tables. For instance, data for ground beef can be found tabulated in Table 29 and graphically in Figure 1.

4. Foster, J.F. et al. Report No. 43, Presidio of San Francisco, California: Letterman Army Institute of Research, January 1978
5. Food and Drug Administration. ALFOODACT No. 2-76, DSAR 4155.26, February 1976

RECOMMENDATIONS AND CONCLUSIONS

1. Accumulation of data on file should be continued.
2. Maximum use should be made of the data on file in reviewing specifications.
3. Microbiological guidelines based on the data presented in this and in preceding reports should be formulated.
4. Data on file should remain available to interested parties.
5. Research in military food hygiene should be instituted when problem products are identified.

REFERENCES

1. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, and W.H. Langley, JR. Report of 1973 microbiological data collection program. Report No. 27. Presidio of San Francisco, California: Letterman Army Institute of Research, November 1975
2. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, W.H. Langley, JR., and K.E. TREFZ. Report of 1975 microbiological data collection program. Report No. 32. Presidio of San Francisco, California: Letterman Army Institute of Research, October 1976
3. FOWLER, J.L., D.L. STUTZMAN, J.F. FOSTER, W.H. Langley, JR., and K.E. TREFZ. Report of 1974 microbiological data collection program. Report No. 28. Presidio of San Francisco, California: Letterman Army Institute of Research, June 1976
4. FOSTER, J.F., J.L. FOWLER, J.T. FRUIN, L.S. GUTHERTZ, E.L. SHROYER, M.R. SHALABY, and R.C. HUNDERFUND. A survey of the microbial flora of ground beef, textured soy protein and textured soy protein extended ground beef after 3 days' and 10 days' storage at 4 C. Report No. 43. Presidio of San Francisco, California: Letterman Army Institute of Research, January 1978
5. FOOD AND DRUG ADMINISTRATION. ALFOODACT No. 2-76. DSAR 4155.26, February 1976

TABLE 1: Participating laboratories, location and number of samples tested

<u>Lab No.</u>	<u>Location</u>	<u>No. of Samples</u>
01	Central Food Preparation Facility Food Quality Control Laboratory Fort Lee, Virginia 23801	1141
02	Letterman Army Institute of Research Department of Nutrition Food Hygiene Division Presidio of San Francisco, California 94129	521
03	Veterinary Division U.S. Army Medical Laboratory Fort Sam Houston, Texas 78234	720
04	Veterinary Division U.S. Army Medical Laboratory Fort Meade, Maryland 20755	1016
05	Department of Veterinary Medicine 406th Medical Laboratory APO San Francisco, California 06343	859
06	U.S. Army Medical Laboratory Fort McPherson, Georgia 30330	616
07	Department of Veterinary Medicine U.S. Army Medical Laboratory Fort Baker Sausalito, California 94965	632
08	U.S. Army Medical Laboratory Schofield Barracks, Hawaii APO San Francisco, California 06557	360
09	Veterinary Department U.S. Army Medical Laboratory St. Louis, Missouri 63166	18
11	Department of Veterinary Medicine Tenth Medical Laboratory APO New York 09180	2165

TABLE 2: Reasons for submission and Item Class listing

<u>Reasons for Submission</u>		
<u>Reasons</u>	<u>Coding Abbreviation</u>	<u>Number Samples</u>
Food Poisoning Suspect	FSUP	209
Procurement	PROC	1373
Research	RSCH	520
Special	SPEC	2299
Surveillance	SURV	<u>3647</u>
		TOTAL 8048

Item Class Listing

<u>Item Class</u>	<u>Number Samples</u>
Baby Food	66
Bakery Products	58
Beef	2192
Catsup	5
Cheese	173
Chili	8
Desserts	2
Drinks	185
Eggs	2
Foil Pack Meals	14
Fruit	139
Inflight Meals	98
Luncheon Meats	109
Margarine	8
Meats Canned	5
Milk + Milk Products	44
Miscellaneous	373
Pet Food	48
Precooked Frozen Meals (PFM)	382
Pickles	5
Pizza	6
Pork	427
Poultry	87
Salad Dressing	66
Salads	1287
Sandwich Spreads	47
Sandwiches	352
Sauces	546

TABLE 2 (Cont)

Item Class Listing (Cont)

<u>Item Class</u>	<u>Number Samples</u>
Sausage	616
Seafood	234
Soup	8
Syrup	14
Topping	82
Vegetables	<u>360</u>
TOTAL	8048

TABLE 3: Microbiological isolates submitted as food poisoning suspects

Food Item	Number Samples	Significant Results
<u>Bakery Prod</u>		
Doughnut	7	<u>Bacillus</u> sp. - 6 Isolates <u>E. coli</u> sp. - 1 Isolate
Cookie Oatmeal + Raisin	2	None
<u>Beef</u>		
Beef Patties	9	<u>S. aureus</u> - 3 Isolates
Roast	3	<u>E. coli</u> - 2 Isolates
Hamburger	60	<u>E. coli</u> - 1 Isolate <u>C. perfringens</u> - 4 Isolates <u>S. aureus</u> - 12 Isolates <u>C. novyi</u> - 1 Isolate
Creamed Beef	3	None
Ground Beef	2	None
<u>Cheese</u>		
Cheese	1	<u>Bacillus</u> sp. - 1 Isolate
Mozzarella	1	Standard Plate Count - $3.6 \times 10^7/g$
<u>Chili</u>		
Chili	2	None
Chili con Carne + Beans	3	None
<u>Drinks</u>		
Tomato Juice Canned	1	None
Orange Juice Canned	2	None
<u>Luncheon Meats</u>		
Ham Spiced	2	<u>E. coli</u> - 1 Isolate
Turkey	1	None
<u>Milk + Milk Prod</u>		
Sour Cream	1	None
Goats Milk Raw	1	None

TABLE 3 (Cont)

Food Item	Number Samples	Significant Results
<u>Misc</u>		
Sugar Granulated	1	None
Olives	2	None
Spanish Rice	2	None
Mushrooms Canned	1	None
Canned Inflight Meal-Tuna	2	None
Dressing	2	None
Shell Macaroni	3	None
Mushrooms	1	None
French Toast Batter	1	None
Olives Ripe	1	None
<u>PFM</u>		
Turkey Dinner-Meat	1	None
Turkey Dinner-Potatoes	1	None
Turkey Dinner-Peas	1	None
Beef Sirloin-Meat	1	None
Beef Sirloin-Potatoes	1	None
Beef Sirloin-Green Beans	1	None
Beef Burgundy-Meat	1	None
Beef Burgundy-Green Beans	1	None
Beef Burgundy-Potatoes	1	None
<u>Pickles</u>		
Pickles	1	None
Relish	1	None
Dill	3	None
<u>Pizza</u>		
Plain Cheese Pizza	4	None
<u>Pork</u>		
Ham	1	None
Ham + Pineapple Sauce	2	<u>C. perfringens</u> - 1 Isolate
Ham Canned	1	None
Bacon	1	None
<u>Poultry</u>		
Turkey	5	<u>E. coli</u> - 1 Isolate
Turkey Sliced	1	<u>S. aureus</u> - 1 Isolate

TABLE 3 (Cont)

Food Item	Number Samples	Significant Results
<u>Salad Dressing</u>		
Mayonnaise	1	None
Thousand Island	1	None
Blue Cheese	1	None
<u>Salads</u>		
Tuna	2	None
Macaroni	1	None
Chix	1	None
Potato	3	None
Chef	1	<u>S. aureus</u> - 1 Isolate
<u>Sandwiches</u>		
Turkey	2	None
<u>Sauces</u>		
Spaghetti + Meat	2	None
Tartar	1	None
<u>Sausage</u>		
Frankfurters	1	<u>Bacillus</u> sp. - 1 Isolate
Hot Dog	1	<u>Bacillus</u> sp. - 1 Isolate
Salami	1	<u>Bacillus</u> sp. - 1 Isolate
Liver	1	<u>Bacillus</u> sp. - 1 Isolate
		<u>Peptostreptococcus</u> sp. -
		1 Isolate
		<u>E. coli</u> - 1 Isolate
Braunschweiger	1	None
Mettwurst	1	None
Bierwurst	1	None
Summer	1	None
Salami Sliced	3	None
Pork	1	None

TABLE 3 (Cont)

Food Item	Number Samples	Significant Results
<u>Seafood</u>		
Shrimp Creole	1	None
Halibut	1	None
Tuna Canned	4	None
Lobster Frozen	4	<u>Proteus mirabilis</u> - 2 Isolates <u>Pseudomonas putrefaciens</u> - 1 Isolate
Shrimp Breaded	3	None
Fish Sticks	1	None
Shrimp Canned	3	None
Crabmeat Canned	4	None
<u>Soup</u>		
Chix Canned	2	None
<u>Vegetables</u>		
Corn Creamed Canned	3	None
Corn Canned	3	None
Pimentos Canned	3	None
Tomatoes Canned	3	None
TOTAL	209	

TABLE 4: Microbiological isolates from Baby Food samples

Item	Number Samples	Significant Results
Cereal Hi-Protein	6	None
Cereal Mixed	6	None
Chix	2	Commercially Sterile
Enfamil*	14	None
Enfamil + Iron*	8	None
Milk Free Soy Isolate	10	Commercially Sterile
Prosobee*	1	Pathogens - Negative
Similac*	1	Commercially Sterile
Similac Bottled*	6	Commercially Sterile
SMA*	2	None
Turkey Strained	2	Commercially Sterile
Veg + Beef	2	Commercially Sterile
Veg + Chix	6	Commercially Sterile - 4 <u>Penicillium</u> sp. - 2 Isolates <u>Achromobacter</u> sp. - 2 Isolates
<hr/>		
TOTAL	66	

*Trade Names

TABLE 5: Microbiological isolates from Bakery Products

Item	Number Samples	Significant Results
Apple Pie	4	None
Blueberry Pie	7	None
Brownies	2	None
Butterscotch Brownies	1	None
Cherry Pie	1	None
Chocolate Eclairs	1	None
Cinnamon Rolls	1	None
Coffee Cake	2	None
Cookie Oatmeal + Raisin	2	None
Danish Pastry	1	None
Dessert mocca-roulade	1	None
Doughnut	13	<u>Bacillus</u> sp. - 6 Isolates <u>E. coli</u> - 1 Isolate
Hamburger Buns	1	None
Himbeer-roulade	1	None
Jelly Roll	2	None
Noodles + Seasoning	2	None
Noodles-Japanese Style	1	None
Peach Pie	6	None
Pineapple Cake	1	None
Pineapple Pie	1	None
Raisin Pie	1	None
Tom + Jerry - Light Creme Filled	1	None
Tom + Jerry - Orange Creme Filled	1	None
Tom + Jerry - Strawberry Creme Filled	1	None
Weberli Ring Ding*	2	None
Yellow Cake + Maple Icing	1	None
TOTAL		58

*Trade Names

TABLE 6: Microbiological isolates from Catsup

Item	Number Samples	Significant Results
Catsup	5	<u>Saccharomyces cerevisiae</u> - 1 Isolate <u>Bacillus</u> sp. - 1 Isolate Commercially Sterile - 3

TABLE 7: Microbiological isolates from Desserts

Item	Number Samples	Significant Results
Lemon Jello	1	None
Lemon Jelly Roll	1	None
TOTAL	2	

TABLE 8: Microbiological isolates from Chili

Item	Number Samples	Significant Results
Chili	3	Pathogens - 3 Negative
Con Carne + Beans	3	Commercially Sterile
Con Carne + Beans Dehy	2	Commercially Sterile
TOTAL	8	

TABLE 9: Microbiological isolates from Cheese samples

Item	Number Samples	Significant Results
American	3	None
Blue	4	Pathogens - 4 Negative
Cheddar	81	<u>S. aureus</u> - 4 Isolates <u>E. coli</u> - 28 Isolates <u>Streptococcus</u> sp. - 2 Isolates <u>Citrobacter freundii</u> - 2 Isolates <u>Bacillus licheniformis</u> - 2 Isolates
Cheddar + Swiss Diced	1	None
Cheddar Diced	46	<u>E. coli</u> - 1 Isolate
Cheddar Shredded	1	None
Cheese	4	<u>Bacillus</u> sp. 1 Isolate
Cheese Whiz*	1	None
Diced	1	None
Grated	1	None
Mixed	1	None
Mozzarella	7	None
Ricotta	1	None
Romano + Parmesan	2	None
Roquefort	3	Yeast and Mold - 3 Positive
Swiss	15	None
Swiss Diced	1	None
TOTAL 173		

*Trade Names

TABLE 10: Microbiological isolates from Drinks

Item	Number Samples	Significant Results
Afri Cola*	1	None
Apple Juice Canned	4	Yeast and Mold - 2 Positive
Beer	31	Commercially Sterile - 28 Yeast and Mold - 3 Positive
Bluna*	1	None
Coffee	1	Commercially Sterile
Coffee Instant	1	Commercially Sterile
Cranberry Cocktail	1	Commercially Sterile
Diet Rite Cola*	20	Commercially Sterile
Dr. Pepper*	13	Pathogens - Negative
Gatorade*	2	None
Ginger Ale	8	Yeast and Mold - 1 Positive
Grapefruit Juice	2	None
Guanabana Nectar	2	Commercially Sterile
Guava Nectar	1	Commercially Sterile
Mango Nectar	1	Commercially Sterile
Orange	1	None
Orange + Grapefruit Juice	2	Commercially Sterile
Orange Juice	5	Commercially Sterile
Orange Juice Canned	4	Commercially Sterile
Orange Juice Concentrated	5	None
Orange Juice Frozen	4	None
Pepsi Cola*	9	Commercially Sterile
Pineapple Juice	4	Commercially Sterile
RC Cola*	4	<u>Penicillium</u> sp. - 1 Isolate
Seven Up*	28	Commercially Sterile
Strawberry Nectar	1	Commercially Sterile
Tamarind Nectar	1	Commercially Sterile
Tomato Juice Canned	14	None
Tomato Juice Concentrate Canned	1	None
Tonic Water	7	<u>Saccharomyces</u> sp. - 4 Isolates
Water Bottled	1	Standard Plate Count - 300,000/ml
Water Canned	4	None
Water Carbonated Bottled	1	Standard Plate Count - 300,000/ml
<hr/>		
	TOTAL	185

*Trade Names

TABLE 11: Microbiological isolates from Fruit

Item	Number Samples	Significant Results
Apple Rings Spiced Canned	6	Commercially Sterile
Apples	1	None
Apples Diced	1	None
Apricots Canned	6	Commercially Sterile
Bitter Melon Canned	1	Commercially Sterile
Blackberries Canned	6	Commercially Sterile
Blackberry Pie Filling	12	Commercially Sterile
Blueberry Pie Filling	6	Commercially Sterile
Cherries Canned	22	None
Crabapples Spiced Canned	1	Commercially Sterile
Cranberry Sauce Canned	7	Commercially Sterile
Grapefruit Canned	10	Commercially Sterile
Grapes Jubilee Canned	1	Commercially Sterile
Pear Halves Canned	3	Commercially Sterile
Pears Canned	5	None
Pineapple	1	None
Pineapple Canned	2	Commercially Sterile
Pineapple Crushed Canned	1	Commercially Sterile
Plums Canned	36	None
Pumpkin Canned	5	Commercially Sterile
Raisin Pie Filling	6	Commercially Sterile
<hr/>		
TOTAL	139	

TABLE 12: Microbiological isolates from Milk and Milk Products

Item	Number Samples	Significant Results
Butter	7	Yeast and Mold - 2 Positive
Cottage Cheese	2	Coliforms - 1 Positive
Evaporated Milk Canned	11	Commercially Sterile
Goats Milk Raw	1	Standard Plate Count - 29,000/g
Milk Nonfat Dry	20	Coliforms - 32/g
Sour Cream	3	None Yeast and Mold - 2 Positive
<hr/>		
TOTAL	44	

TABLE 13: Microbiological isolates from Pet Food

Item	Number Samples	Significant Results
Cat Food Canned	2	Commercially Sterile
Dog Food	11	<u>Salmonella</u> sp. - 1 Isolate
Dog Food Canned	13	None
Dog Food Dry	11	<u>Salmonella enteriditis</u> ser. <u>seftenburg</u> - 2 Isolates
MSD	<u>11</u>	<u>Salmonella</u> sp. - 1 Isolate <u>Bacillus</u> sp. - 1 Isolate None
<hr/>		
TOTAL	48	

TABLE 14: Microbiological isolates from Pickles

Item	Number Samples	Significant Results
Dill	3	Commercially Sterile
Pickles	1	None
Relish	1	None
<hr/>		
TOTAL	5	

TABLE 15: Microbiological isolates from Pizza

Item	Number Samples	Significant Results
Pizza	1	Standard Plate Count - 4,200/g
Plain Cheese	4	Pathogens - 4 Negative
Plain Cheese Frozen	<u>1</u>	Pathogens - Negative
TOTAL	6	

TABLE 16: Microbiological isolates from Salad Dressing

Item	Number Samples	Significant Results
Blue Cheese	16	None
French	1	None
IMO Dressing*	1	None
Italian	3	<u>Bacillus</u> sp. - 3 Isolates
Mayonnaise	5	None
Miracle Whip*	2	None
Roquefort Cheese	2	None
Salad Dressing	14	None
Thousand Island	<u>22</u>	Pathogens - 22 Negative
TOTAL	66	

*Trade Names

TABLE 17: Microbiological isolates from Vegetables

Item	Number Samples	Significant Results
Asparagus Canned	28	<u>Bacillus stearothermophilus</u> - 3 Isolates Commercially Sterile - 18 Pathogens - 7 Negative
Baked Beans	1	Pathogens - 1 Negative
Beets	6	Commercially Sterile
Beets Canned	3	Commercially Sterile
Black Beans Salted	2	<u>Bacillus subtilis</u> - 2 Isolates
Blackeyed Peas Canned	13	Commercially Sterile - 5 Pathogens - 6 Negative <u>Streptococcus faecalis</u> - 2 Isolates
Carrots Canned	36	Commercially Sterile - 30 Pathogens - 6 Negative
Celery Diced	1	Coliforms - 150/g
Chili Green Whole Canned	6	Commercially Sterile
Corn Canned	8	Commercially Sterile
Corn Creamed Canned	3	Commercially Sterile
Endive	1	Standard Plate Count - > 6,500,000/g Coliforms - > 600/g
Green Beans Canned	60	Commercially Sterile - 26 Pathogens - 34 Negative
Green Pepper Halves Canned	1	Commercially Sterile
Green Peppers Diced	1	Standard Plate Count - > 3,000,000/g Coliforms - 43/g
Kidney Beans Canned	3	Commercially Sterile - 2 Pathogens - 1 Negative
Peas + Carrots Canned	6	Commercially Sterile
Peas Canned	1	Commercially Sterile
Pimentos Canned	15	Commercially Sterile - 12 Pathogens - 3 Negative
Pork + Beans Canned	7	Commercially Sterile - 1 Pathogens - 6 Negative
Potatoes Diced	7	Coliforms - 5 Positive
Potatoes Shredded	6	Coliforms - 5 Positive Yeast and Mold - 1 Positive
Sauerkraut Canned	15	Commercially Sterile - 14 <u>Clostridium</u> sp. - 1 Isolate
Shellie Beans	6	Commercially Sterile
Stewed Onions	1	Commercially Sterile

TABLE 17 (Cont)

Item	Number Samples	Significant Results
Sweet Potatoes Canned	72	Commercially Sterile - 58 Pathogens - 14 Negative
Tomatoes	2	Pathogens - 2 Negative
Tomatoes Canned	27	Commercially Sterile - 22 Pathogens - 5 Negative
Tomatoes Fresh	2	Coliforms - 170/g <u>Geotrichum candidum</u> - 1 Isolate
Wax Beans Canned	1	Commercially Sterile
Yams Canned	19	Commercially Sterile - 16 Yeast and Mold - 3 Positive
<hr/>		
TOTAL	360	

TABLE 18: Microbiological isolates from Syrup

Item	Number Samples	Significant Results
Bottled	1	None
Maple Imitation	1	None
Molasses	4	<u>Bacillus</u> sp. - 2 Isolates
Molasses Canned	8	Pathogens - 2 Negative Yeast and Mold - 6 Positive
		—
TOTAL	14	

TABLE 19: Microbiological isolates from Topping

Item	Number Samples	Significant Results
Butterscotch	1	<u>Bacillus</u> sp. - 1 Isolate
Cherry	1	None
Chocolate	2	None
Dessert	37	None
Dessert Dehydrated	40	None
Vanilla	1	None
		—
TOTAL	82	

TABLE 20: Microbiological isolates from Margarine

Item	Number Samples	Significant Results
Margarine	7	Yeast and Mold - 2 Positive
Margarine Patties	1	None
		—
TOTAL	8	

TABLE 21: Microbiological isolates from Meats Canned

Item	Number Samples	Significant Results
BBQ Beef	2	Commercially Sterile
Brunswick Stew	3	None
		—
TOTAL	5	

TABLE 22: Microbiological isolates from Soup

Item	Number Samples	Significant Results
Chix Canned	2	Commercially sterile
Cup Jorick*	1	<u>Bacillus</u> sp. - 1 Isolate
Cup O Noodles*	1	<u>Bacillus</u> sp. - 1 Isolate
Gazpacho Canned	2	Pathogens - 2 Negative
Tomato	2	Commercially Sterile
TOTAL	8	

*Trade Names

TABLE 23: Microbiological isolates from Eggs

Item	Number Samples	Significant Results
Whole Frozen	2	<u>E. coli</u> - 2 Isolates <u>Bacillus</u> sp. - 2 Isolates Coliforms - 2 Positive
TOTAL	2	

TABLE 24: Microbiological isolates from Foil Pack Meals

Item	Number Samples	Significant Results
Breakfast-Bacon	1	None
Breakfast-Eggs	1	None
Breakfast-Sausage	1	Standard Plate Count - 5,900,000/g
Dinner-Carrots	1	None
Dinner-Chix	1	None
Dinner-Mixed Vegetables	2	None
Dinner-Potatoes	1	None
Dinner-Spaghetti	1	None
Lunch-Chop Suey	1	None
Lunch-Corn	1	None
Lunch-Meatballs	1	None
Lunch-Potatoes	1	None
Lunch-Vegetables	1	None
TOTAL	14	

TABLE 25: Microbiological isolates from Miscellaneous Canned Products

Item	Number Samples	Significant Results
Cake Mix Canned	1	None
Cheese Dip Canned	6	Commercially Sterile
Chow Mein-Shrimp	3	Pathogens - 3 Negative
Cocktail Onions	5	Commercially Sterile
Coconut Milk	2	None
Cola Base	1	None
Food Coloring-Egg	4	Commercially Sterile
Food Coloring-Liquid	1	Commercially Sterile
Food Coloring-Red	3	Commercially Sterile
Hot Chili Mix	1	None
Hot Jalapeno Cheese Snack	1	Standard Plate Count - 2,400/g
Imitation Almond Flavoring	3	Pathogens - 3 Negative
Imitation Lemon Flavoring	6	<u>Candida krusei</u> - 1 Isolate Commercially Sterile - 5
Imitation Maple Flavoring	22	Commercially Sterile - 5 Pathogens - 17 Negative
Imitation Orange Flavoring	7	Pathogens - 7 Negative
Imitation Vanilla Flavoring	29	<u>Candida tropicalis</u> - 1 Isolate <u>Candida</u> sp. - 1 Isolate <u>Penicillium</u> sp. - 7 Isolates <u>Candida krusei</u> - 2 Isolates <u>Bacillus</u> sp. - 2 Isolates Pathogens - 17 Negative
Inflight Meal-Canned Tuna Menu No. 9	2	Commercially Sterile
Inflight Rations Canned	8	Commercially Sterile
Lemon Pudding + Pie Filling	8	Commercially Sterile
Meatballs in Tomato Sauce	6	Commercially Sterile
Metracal Dutch Chocolate	6	None
Metracal Vanilla	3	None
Mushrooms Canned	58	Commercially Sterile
Olives Canned	5	Pathogens - 4 Negative Commercially Sterile - 1
Pimento Cheese Snack	4	None
Pineapple Jam	6	Pathogens - 6 Negative
Rolled Oats	6	None
Soup + Gravy Base-Beef Flavor	15	None
Soup + Gravy Base-Ham Flavor	12	None
Spaghetti + Meat Sauce	3	Commercially Sterile
Spaghetti + Meatballs	2	Pathogens - 2 Negative
Vinegar-Apple Cider	6	Commercially Sterile
Water Chestnuts	13	Commercially Sterile - 10 <u>C. thermosaccharolyti-</u> <u>cum</u> - 3 Isolates

TABLE 26: Microbiological isolates from other Miscellaneous Food Items

Item	Number Samples	Significant Results
Bacon + Horseradish Dip	3	Pathogens - 3 Negative
Beaf Tea	1	<u>Salmonella</u> - 1 Negative
Burrito Beef + Bean	2	None
Burritos	1	None
Candy	5	None
Chix + Dumplings	2	None
Chix Tea	1	<u>Salmonella</u> - 1 Negative
Chop Suey Pork	1	None
Corn Dogs Frozen	1	None
Dates	1	None
Dinner Loaf Frozen	1	None
Dressing	2	None
Flour	1	Commercially Sterile
French Toast Batter	1	Pathogens - 1 Negative
Gelatin	1	None
Ham + Macaroni Dish	2	None
Instant Chocolate Mix	1	None
Macaroni + Cheese	1	None
Meat Loaf	8	Coliforms - 2 Positive <u>S. aureus</u> - 1 Positive <u>E. coli</u> - 1 Positive
Meat Loaf Mix	6	Coliforms - 1 Positive
Meatballs	2	Pathogens - 1 Negative
Mushrooms	1	Commercially Sterile - 1
Mustard	2	<u>Bacillus</u> sp. - 1 Isolate <u>Streptococcus</u> sp. - 1 Isolate
Olives	3	Pathogens - 2 Negative Yeast and Mold - 1 Positive
Olives Ripe	1	Pathogens - 1 Negative
Peanuts Dry Roasted	6	None
Polish Sausage + Beans	3	None
Potato Chips	1	Commercially Sterile
Rice Uncooked	1	None
Salad Oil	1	Commercially Sterile
Shell Macaroni	3	Pathogens - 3 Negative
Soy Protein	2	Coliforms - 1 Positive
Spanish Rice	3	Pathogens - 3 Negative
Starch	1	Commercially Sterile
Steak + Hash Brown Dish	1	None
Strawberry Preserves	1	None
Sugar	1	Commercially Sterile
Sugar Granulated	1	Commercially Sterile

TABLE 26 (Cont)

Item	Number Samples	Significant Results
Texturized Vegetable Protein	31	<u>Salmonella enteriditis</u> ser. <u>worthington</u> - 1 Isolate <u>Pseudomonas fluorescens</u> - 2 Isolates <u>Pseudomonas maltophilia</u> - 1 Isolate <u>Citrobacter freundii</u> - 3 Isolates <u>Enterobacter cloacae</u> - 2 Isolates <u>Serratia liquefaciens</u> - 2 Isolates <u>Streptococcus faecium</u> - 2 Isolates <u>Bacillus</u> sp. - 21 Isolates <u>Bacillus cereus</u> - 17 Isolates <u>C. perfringens</u> - 8 Isolates diphtheroids - 5 Isolates <u>Micrococcus</u> sp. - 4 Isolates <u>S. aureus</u> - 3 Isolates <u>S. epidermidis</u> - 4 Isolates <u>Streptococcus faecalis</u> - 2 Isolates <u>Streptococcus liquefaciens</u> - 6 Isolates <u>Streptococcus sanguis</u> - 1 Isolate <u>Acinetobacter calcoaceticus</u> - 3 Isolates <u>Aeromonas hydrophila</u> - 2 Isolates <u>Enterobacter agglomerans</u> - 1 Isolate <u>Enterobacter hafniae</u> - 2 Isolates <u>E. coli</u> - 3 Isolates <u>Proteus vulgaris</u> - 1 Isolate <u>Pseudomonas</u> sp. - 1 Isolate Commercially Sterile Commercially Sterile Commercially Sterile Commercially Sterile
Tube Food	5	
Tube Food-Chix + Rice	3	
Tube Food-Chocolate Pudding	1	
Tube Food-Peaches	1	
TOTAL	117	

TABLE 27: Microbiological isolates from Sauces

Item	Number Samples	Number Sterile	Significant Results
BBQ	2	-	Pathogens - 2 Negative
Enchilada	6	6	None
Hot	157	75	<u>Bacillus</u> sp. - 8 Isolates
Meat	204	98	None
Pizza	1	1	None
Soy	73	19	None
Spaghetti + Meat	2	1	None
Steak	3	3	None
Taco	6	6	None
Tartar	1	-	Pathogens - Negative
Tomato	3	2	None
Tomato Paste	27	9	Yeast and Mold - 3 Positive Fecal streptococci - 3 Positive <u>Lactobacillus</u> sp. - 3 Isolates
Tomato Puree	1	1	None
Worcestershire	<u>60</u>	9	None
TOTAL	546		

TABLE 26: Microbiological results of analyzing Inciight Meals, Luncheon Meals, Salads, Sandwich Spreads, Sandwiches, Precooked Frozen Meals, Seafoods, and Sauces

FOOD ITEM	n	Standard Plate Count x 1000/ E										Coliforms/ E										
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81->100	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81->100	
INCIGHT MEALS																						
Beef Burgundy-																						
Corn	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0					
Meat	3	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	0					
Potatoes	3	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0					
Beef Pot Roast-																						
Corn	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0					
Meat	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0					
Peas	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0					
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0					
Chix Fried	7	6	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0					
Chix-																						
Beans	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0					
Meat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0					
Potatoes	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0					
Coq Au Vin-																						
Corn	7	5	0	0	0	0	0	0	0	1	0	0	0	0	0	0	1	0				
Meat	7	5	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0					
Rice	7	4	2	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0				
Egg Omelet-																						
Eggs	8	5	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0					
Ham	7	0	14	0	1	0	0	0	0	1	0	0	0	0	0	1	0					
Meat	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0					
Potatoes	8	4	0	0	1	0	0	0	0	0	1	0	0	0	0	0	2	0				
Egg																						
Eggs	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	1	0	1	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0
Sausage	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
French Toast-																						
Bacon	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0
Comp	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0
Ham	7	3	1	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Toast	8	4	2	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0
Pancakes-																						
Meat	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0
Pancakes	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0
Sirloin Steak-																						
Carrots	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Veal Parmagen-																						
Comp	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	<3	Yeast and Mold (%)										Escherichia coli		SIGNIFICANT RESULTS
			3-10	11-20	21-30	41-50	51-60	61-70	71-80	81-90	91-100	>100	N	POS	NEG
<u>TIFFLIGHT MEALS</u>															
Beef Burgundy-															
Corn	0														
Meat	0														
Potatoes	0														
Beef Pot Roast-															
Corn	0														
Meat	0														
Peas	0														
Potatoes	0														
Chix Fried	0														
Chix-															
Beans	0														
Meat	0														
Potatoes	0														
Coq Au Vin-															
Corn	0														
Meat	0														
Rice	0														
Egg Omelet-															
Eggs	0														
Ham	0														
Meat	0														
Potatoes	0														
Egg-															
Egg	0														
Potatoes	0														
Sausage	0														
French Toast-															
Bacon	0														
Comp	1	0	0	1	0	0	0	0	0	0	0	1	0	1	
Ham	0														
Toast	0														
Pancakes-															
Meat															
Pancakes	0														
Sirloin Steak-															
Carrots	0														
Meat	0														
Potatoes	0														
Veal Parmagen-															
Comp	1	0	0	0	0	0	0	0	0	0	1	0	1	0	

TABLE 28 (Cont.)

FOOD ITEM	Standard Plate Count x 1000/E										Coliforms/E									
	N	<3	3	11	21	31	41	51	61	71	N	<3	3	11	21	31	41	51	61	71
JUNCITION ITEMS																				
Meat Loaf	15	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheese Loaf	14	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham Larded	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Jalapeno Loaf	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cosher Pastrami	7	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Liver Loaf	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Loaf	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Luncheon Meat	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Olive Loaf	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pastrami	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pickle + Pimento Loaf	26	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
SALADS																				
Bacon	5	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Lanata Jello	5	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
BBQ Chix	5	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Bean	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Chuck, Bacon	5	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cabbage + Celery	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cabbage + Cole Slaw	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Carrot + Cole Slaw	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Carrot + Celery	52	11	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Carrot + Raisin Celery	15	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheddar Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheese	5	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chef	24	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chix Canned	61	59	9	6	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chopped Ham	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cole Slaw	170	49	34	12	15	10	3	5	7	2	4	2	35	0	0	0	0	0	0	0
Corned Beef	5	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cottage Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Gran-Apple	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cranberry-Pineapple	15	15	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Creamed Cabbage	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Egg	18	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fruit	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fruit Cocktail	15	14	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/ ⁶										Escherichia coli				SIGNIFICANT RESULTS		
		<3	3-	10-	20-	30-	40-	50-	60-	70-	80-	90-	100-	>100	N	POS	NEG	
<u>LUNCHEON MEATS</u>																		
BBQ Loaf	1	0	0	0	0	0	1	0	0	0	0	0	0	0	1	0	1	None
Cheese Loaf	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5	None
Ham Sliced	1	0	0	0	0	0	0	0	0	0	0	0	1	0	1	1	1	None
Ham Spiced	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Jalapeno Loaf	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	0	0	None
Kosher Pastrami	0	0	0	0	0	0	0	0	0	0	0	0	0	0	7	0	0	<u>Staphylococcus aureus</u> - 1 Isolate
Liver Loaf	2	1	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	None
Loaf	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Luncheon Meat	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	None
Olive Loaf	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Pastrami	0	0	0	0	0	0	0	0	0	0	0	0	0	0	10	0	0	None
Pickle + Pimento Loaf	0	1	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5	None
Roast Beef	0	0	0	0	0	0	0	0	0	0	0	0	0	0	33	0	0	<u>Staphylococcus aureus</u> - 1 Isolate
Turkey	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
<u>SALADS</u>																		
Bacon	1	0	0	0	0	0	0	1	0	0	0	0	0	0	3	0	3	None
Banana Jello	0	2	0	0	0	0	0	0	0	0	0	0	0	0	5	0	5	None
BBQ Chix	2	2	0	0	0	0	0	0	0	0	0	0	0	0	4	0	4	None
Bean	14	2	1	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Beef Chuck Wagon	2	1	0	1	0	0	0	0	0	0	0	0	0	0	5	0	5	None
Cabbage + Carrot	1	0	0	0	0	0	0	0	1	0	0	0	0	0	1	1	1	None
Cabbage + Celery	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Cabbage + Cole Slaw	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	None
Carrot + Celery	0	1	2	1	0	0	0	2	1	2	0	0	0	0	1	0	1	None
Carrot + Raisin	14	1	2	1	0	0	0	2	1	2	0	0	0	0	43	0	43	None
Carrot Raisin Celery	0	0	0	0	0	0	0	0	0	0	0	0	0	0	12	0	12	None
Cheddar Cheese	4	2	0	1	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Cheese	1	0	0	0	0	0	0	0	0	0	0	0	0	0	4	0	4	None
Chix	73	19	13	11	3	3	2	2	0	0	0	0	1	9	65	2	63	Commercially Sterile - 6
Chix Canned	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	None
Chopped Ham	1	0	0	0	0	0	0	0	1	0	0	0	0	0	1	0	1	None
Cole Slaw	94	50	17	4	2	4	1	1	2	0	0	0	0	0	151	6	145	None
Corned Beef	2	1	0	0	1	0	0	0	0	0	0	0	0	0	0	4	4	None
Cottage Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Cran-Apple	1	1	0	1	0	0	0	0	0	0	0	0	0	0	1	1	1	None
Cranberry-Pineapple	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	None
Creamed Cabbage	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Eggs	10	8	1	1	0	0	0	0	0	0	0	0	0	0	14	1	13	None
Fruit	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Fruit Cocktail	2	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None

Table 26 (Cont.)

FOOD ITEM	Standard Plate Count x 1000/E												Coliforms/E											
	3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90	100- >100	3- <3	11- 10	21- 20	31- 30	41- 40	51- 50	61- 60	71- 70	81- 80	91- 90			
Fruit Gelatin	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Garden	32	12	12	12	12	12	12	12	12	12	12	0	0	0	0	0	0	0	0	0	0	0	0	
Golden Glow	43	12	12	12	12	12	12	12	12	12	12	0	0	0	0	0	0	0	0	0	0	0	0	
Ham	58	12	12	12	12	12	12	12	12	12	12	0	0	0	0	0	0	0	0	0	0	0	0	
Ham + Cheese	7	5	1	1	1	1	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	
Hawaiian	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Pimento	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Pimento Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Jalapeno	4	3	2	2	2	2	2	2	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	
Jello	2	2	1	1	1	1	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	
Lemon Jello	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Lettuce	24	11	3	3	3	3	3	3	3	3	3	0	0	0	0	0	0	0	0	0	0	0	0	
Lettuce + Cucumber	14	11	11	11	11	11	11	11	11	11	11	0	0	0	0	0	0	0	0	0	0	0	0	
Lettuce + Onions	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Lettuce + Tomato	7	6	2	2	2	2	2	2	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	
Macaroni	110	69	20	20	20	20	20	20	20	20	20	0	0	0	0	0	0	0	0	0	0	0	0	
Macaroni + Tuna	2	2	2	2	2	2	2	2	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	
Meat + Cheese	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Meiba Jello	4	4	4	4	4	4	4	4	4	4	4	0	0	0	0	0	0	0	0	0	0	0	0	
Orange Pineapple	19	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Orange Pineapple Pear	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	
Palm Springs Gelatin	2	1	1	1	1	1	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	
Peach Jello	10	10	10	10	10	10	10	10	10	10	10	0	0	0	0	0	0	0	0	0	0	0	0	
Pear Jello	20	19	19	19	19	19	19	19	19	19	19	0	0	0	0	0	0	0	0	0	0	0	0	
Perfection	23	22	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento	25	18	2	2	2	2	2	2	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento Cheese	24	18	6	6	6	6	6	6	6	6	6	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento Hot	0	6	1	1	1	1	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	
Pimento Spread	11	10	10	10	10	10	10	10	10	10	10	0	0	0	0	0	0	0	0	0	0	0	0	
Pineapple Banana	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	
Pineapple Cream	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pineapple Lettuce	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Cheese																								
Pineapple Lettuce																								
Cheese																								

TABLE 28 (Cont.)

FOOD ITEM	N	43	Yeast and Mold/6										91- >100	N	SIGNIFICANT RESULTS
			3- 10	11- 20	21- 30	31- 40	41- 50	51- 60	61- 70	71- 80	81- 90	91- >100			
<u>SALADS (Cont.)</u>															
Fruit Gelatin	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Garden	1	1	0	0	0	0	0	0	0	0	0	0	0	0	26
Golden Glow	49	13	12	7	3	4	1	1	2	0	0	0	0	2	1
Ham	6	2	1	0	1	0	0	0	0	0	0	0	0	1	42
Ham + Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	0	6
Hawaiian	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Hot Pimento	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Pimento Cheese	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Hot Pimento	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Jalapeno	0	1	0	0	0	0	1	1	0	0	0	0	0	0	2
Jello	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Lemon Jello	0	1	0	0	0	0	0	0	0	0	0	0	0	0	1
Lettuce	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1
Lettuce + Cucuber	0	0	0	0	0	0	0	0	0	0	0	0	0	0	13
Lettuce + Onions	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Lettuce + Tomato	1	0	0	0	0	0	0	0	1	0	0	0	0	0	7
Macaroni	117	80	12	8	5	0	0	1	1	0	0	0	0	0	107
Macaroni + Tuna	2	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Meat + Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Melba Jello	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Orange Pineapple	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1
Orange Pineapple Pear	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1
Palm Springs Gelatin	2	1	0	0	0	0	0	0	0	0	0	0	0	0	2
Peach Jello	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Pear Jello	0	2	2	0	0	0	0	0	0	0	0	0	0	0	6
Perfection	2	2	0	0	0	0	0	0	0	0	0	0	0	0	8
Pimento	23	1	8	5	0	1	0	0	1	0	0	1	0	4	19
Pimento Cheese	22	3	1	4	2	1	0	1	1	0	0	2	0	0	23
Pimento Hot	6	0	1	1	0	2	1	0	0	0	0	1	0	6	6
Pimento Spread	10	5	1	0	0	3	0	1	0	0	0	0	0	10	10
Pineapple Banana	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1
Pineapple Cream	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1
Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Pineapple Lettuce	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 26 (Cont.)

Food Item	Standard Plate Count x 1000/E										Coliforms/E													
	1	3	10	20	30	40	50	60	70	80	90	100	>100	1	3	10	20	30	40	50	60	70	80	>100
Pineapple Pear Jello	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3
Pineapple-Cheese	9	0	1	1	0	0	0	0	0	0	0	0	0	0	7	9	3	2	1	0	0	0	0	0
Pineapple-Pear-Banana	9	9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potato	202	110	38	14	6	5	5	3	2	1	1	1	1	16	205	189	5	5	5	0	0	0	0	6
Potato + Egg	5	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	3	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	3	3	7	1	1	0	0	0
Spiced Cherry Jello	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	5	5	0	0	0	0	0
Spiced Peach	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	6	6	0	0	0	0	0
Spring	24	0	0	1	0	0	0	0	0	0	0	0	0	0	20	24	0	2	0	0	0	0	0	18
Strawberry Banana	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0
Strawberry Parfait	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Strawberry-Pineapple-Banana	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Three Bean	19	11	11	2	1	0	0	0	0	0	0	0	0	0	0	1	19	13	5	2	1	0	0	13
Tomato	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	6	5	3	2	1	0	0	0
Tossed	42	11	11	1	0	2	1	1	1	1	1	1	1	1	30	42	4	3	3	2	1	0	0	20
Tossed Vegetable	16	11	10	3	0	3	0	0	0	0	0	0	0	0	0	9	16	3	3	2	1	1	0	11
Tuna	17	10	3	1	0	3	0	0	0	0	0	0	0	0	0	2	17	15	0	0	0	0	0	2
Turkey	6	1	1	5	1	1	1	1	1	1	1	1	1	1	1	1	1	8	3	2	1	0	0	0
Vegetable Marinated	6	4	4	1	1	1	1	1	1	1	1	1	1	1	1	1	0	6	5	3	3	0	0	0
Waldorf	3	2	2	1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0	0	0	0	0
SALADS (Cont.)																								
Cheese	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cheddar Cheese	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	1	2	2	1	1	1	0	3
Chix	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	4	4	1	1	1	0	0
Chix Salad	4	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	4	4	1	1	1	0
Chunky Pimento	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	9	9	9	1	1	1	0
Cream Cheese Pineapple Pecan	2	2	3	1	1	1	1	1	1	1	1	1	1	1	1	1	1	4	4	4	1	1	1	2
Garlic Cheese	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	4	4	1	1	1	1	2
Ham Salad	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	4	4	1	1	1	1
Jalapeno	4	4	4	1	1	1	1	1	1	1	1	1	1	1	1	1	1	9	9	9	1	1	1	1
Pimento	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9	9
Pimento Cheese	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6
Pimento Hot	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6
Sandwich Spread	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2
Tuna Salad	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
SANDWICH SPREADS																								
Not Tested	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli				SIGNIFICANT RESULTS	
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	N	POS	NEG			
SALADS (Cont.)																	
Pineapple-Pear Jello	0											Not Tested	0	7	1	4	
Pineapple-Cheese	0											Not Tested	0	0	0	None	
Pineapple-Pear-Banana	2	1	0	0	0	1	0	0	0	0	0	0	0	1	1	None	
Potato	195	109	35	12	6	5	2	0	2	0	0	20	178	5	173	None	
Potato + Egg	5	3	2	0	0	0	0	0	0	0	0	0	0	4	4	None	
Roast Beef	3	1	1	0	0	0	0	0	0	0	0	0	1	3	3	None	
Spiced Cherry Jello	0											Not Tested	0	0	0	None	
Spiced Peach	2	1	1	0	0	0	0	0	0	0	0	0	0	1	1	None	
Spring	1	0	0	0	0	0	0	0	0	0	0	0	1	22	22	None	
Strawberry Banana	0											Not Tested	0	1	1	None	
Strawberry Parfait	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	None
Strawberry-Pineapple-Banana	0											Not Tested	0	0	0	None	
Three Bean Tomato	3	0	0	0	0	0	0	0	0	0	0	0	0	11	11	None	
Tossed	2	1	0	0	0	0	0	0	0	0	0	0	0	3	3	None	
Tossed Vegetable	1	0	0	0	0	0	0	0	0	0	0	0	0	41	41	None	
Tuna	6	4	0	0	0	0	0	0	0	0	0	0	0	16	16	None	
Turkey	8	0	0	0	0	0	0	0	0	0	0	0	0	12	12	None	
Vegetable Marinated	0											Not Tested	0	1	1	None	
Waldorf	3	0	0	0	0	0	0	0	0	0	0	0	0	5	5	None	
SANDWICH SPREADS																	
Cheddar	0											0	0	0	0	None	
Cheddar Cheese	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	None	
Chix	0											Not Tested	0	0	0	None	
Chix Salad	3	3	0	0	0	0	0	0	0	0	0	0	0	1	1	None	
Chunky Pimento	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	None	
Cream Cheese Pineapple Pecan	2	2	1	0	0	0	0	0	0	0	0	0	0	1	1	None	
Garlic Cheese	2	2	0	0	0	0	0	0	0	0	0	0	0	4	4	None	
Ham Salad	3	3	0	0	0	0	0	0	0	0	0	0	0	8	8	None	
Jalapeno	4	0	0	0	0	0	0	0	0	0	0	0	0	1	1	None	
Pimento	6	2	1	0	0	0	0	0	0	0	0	0	0	8	8	None	
Pimento Cheddar	1	1	0	0	0	0	0	0	0	0	0	0	0	2	2	None	
Pimento Cheese	6	1	1	0	0	0	0	0	0	0	0	0	0	5	5	None	
Pimento Hot	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Sandwich Spread	2	0	0	0	0	0	0	0	0	0	0	0	0	1	1	None	
Tuna Salad	0											Not Tested	0	0	0	None	

TABLE 26 (Cont.)

FOOD ITEM	Standard Plate Count x 1000/ <i>£</i>										Colliforms/ <i>£</i>
	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	
Bacon + Egg	0	1	0	0	1	0	0	0	0	0	0
BBQ Beef	0	1	0	0	1	0	0	0	0	0	0
BBQ Pork	0	1	0	0	1	0	0	0	0	0	0
Beer Patty	0	1	0	0	1	0	0	0	0	0	0
Beer Patty + Cheese	0	1	0	0	1	0	0	0	0	0	0
Beef Taco	0	1	0	0	1	0	0	0	0	0	0
Beefburger	0	1	0	0	1	0	0	0	0	0	0
Bologna	0	1	0	0	1	0	0	0	0	0	0
Bologna + Cheese	0	1	0	0	1	0	0	0	0	0	0
Canadian Bacon + Egg	0	1	0	0	1	0	0	0	0	0	0
Char-Broil	0	1	0	0	1	0	0	0	0	0	0
Cheese	0	1	0	0	1	0	0	0	0	0	0
Cheeseburger	0	1	0	0	1	0	0	0	0	0	0
Chili Dog	0	1	0	0	1	0	0	0	0	0	0
Chili Meat Taco	0	1	0	0	1	0	0	0	0	0	0
Chix	0	1	0	0	1	0	0	0	0	0	0
Chix Fried Patty	0	1	0	0	1	0	0	0	0	0	0
Chix Salad	0	1	0	0	1	0	0	0	0	0	0
Chix Sliced	0	1	0	0	1	0	0	0	0	0	0
Chopped Chix	0	1	0	0	1	0	0	0	0	0	0
Chopped Ham	0	1	0	0	1	0	0	0	0	0	0
Chuckwagon	0	1	0	0	1	0	0	0	0	0	0
Corna Dog	0	1	0	0	1	0	0	0	0	0	0
Corned Beef	0	1	0	0	1	0	0	0	0	0	0
Corned Beef on Rye	0	1	0	0	1	0	0	0	0	0	0
Egg + Biscuit	0	1	0	0	1	0	0	0	0	0	0
Egg + Cheese	0	1	0	0	1	0	0	0	0	0	0
Egg + Potato Taco	0	1	0	0	1	0	0	0	0	0	0
Egg + Sausage Taco	0	1	0	0	1	0	0	0	0	0	0
Egg Salad	0	1	0	0	1	0	0	0	0	0	0
Farm Boy	0	1	0	0	1	0	0	0	0	0	0
Fish	0	1	0	0	1	0	0	0	0	0	0
Fried Patty	0	1	0	0	1	0	0	0	0	0	0
Grilled Cheese	0	1	0	0	1	0	0	0	0	0	0
Grilled Ham + Cheese	0	1	0	0	1	0	0	0	0	0	0
Ham	0	1	0	0	1	0	0	0	0	0	0
Ham + Cheese	0	1	0	0	1	0	0	0	0	0	0
Ham + Cheese on Rye	0	1	0	0	1	0	0	0	0	0	0
Ham + Chix	0	1	0	0	1	0	0	0	0	0	0
Ham + Egg	0	1	0	0	1	0	0	0	0	0	0
Ham Salad	0	1	0	0	1	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/g										<u>Escherichia coli</u>		SIGNIFICANT RESULTS
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100		
Bacon + Egg	0	0	0	0	0	0	0	0	0	0	0	0	None	
BBQ Beef	1	1	2	1	2	1	2	1	2	1	2	1	None	
BBQ Pork	3	3	1	1	3	3	3	3	3	3	3	3	None	
Beef Patty	3	0	0	0	0	0	0	0	0	0	0	0	None	
Beef Patty + Cheese	1	0	0	0	1	0	0	0	0	0	0	0	None	
Beef Taco	1	0	0	1	0	0	0	0	0	0	0	0	None	
BeefBurger	4	1	2	1	0	0	0	0	0	0	0	0	None	
Bologna	0	0	0	0	0	0	0	0	0	0	0	0	None	
Bologna + Cheese	6	2	0	0	0	0	0	1	0	0	0	0	None	
Canadian Bacon + Egg	2	0	0	0	0	0	0	0	0	0	0	0	None	
Char-Broil	0	0	0	0	0	0	0	0	0	0	0	0	None	
Cheese	7	1	1	2	0	0	0	0	0	0	0	0	None	
Cheeseburger	1	1	0	0	0	0	0	0	0	0	0	0	None	
Chili Dog	2	0	0	0	0	0	0	0	0	0	0	0	None	
Chili Meat Taco	1	0	0	0	0	0	0	0	0	0	0	0	None	
Chix	0	0	0	0	0	0	0	0	0	0	0	0	None	
Chix Fried Patty	0	0	0	0	0	0	0	0	0	0	0	0	None	
Chix Salad	3	2	0	0	0	0	0	0	0	0	0	0	None	
Chix Sliced	2	0	0	0	0	0	0	0	0	0	0	0	None	
Chopped Chix	0	0	0	0	0	0	0	0	0	0	0	0	None	
Chopped Ham	0	0	0	0	0	0	0	0	0	0	0	0	None	
Chuckwagon	0	0	0	0	0	0	0	0	0	0	0	0	None	
Corn Dog	0	0	0	0	0	0	0	0	0	0	0	0	None	
Corned Beef	0	0	1	1	1	1	1	1	1	1	1	1	None	
Corned Beef on Rye	0	0	0	0	0	0	0	0	0	0	0	0	None	
Eggs + Biscuit	0	0	0	0	0	0	0	0	0	0	0	0	None	
Eggs + Cheese	0	0	0	0	0	0	0	0	0	0	0	0	None	
Eggs + Potato Taco	2	1	0	0	0	0	0	0	0	0	0	0	None	
Eggs + Sausage Taco	1	0	0	0	0	0	0	0	0	0	0	0	None	
Egg Salad	4	4	0	0	0	0	0	0	0	0	0	0	None	
Farm Boy	0	0	0	1	0	0	0	0	0	0	0	0	None	
Fish	2	0	0	0	0	0	0	0	0	0	0	0	None	
Fried Patty	1	1	1	2	1	2	1	2	1	2	1	2	None	
Grilled Cheese	1	1	2	1	2	1	2	1	2	1	2	1	None	
Grilled Ham + Cheese	1	1	2	1	2	1	2	1	2	1	2	1	None	
Ham	0	0	0	0	0	0	0	0	0	0	0	0	None	
Ham + Cheese	5	0	0	1	2	0	0	1	2	0	0	1	None	
Ham + Cheese on Rye	5	0	0	1	2	0	0	1	2	0	0	1	None	
Ham + Chix	1	0	0	1	0	0	0	1	0	0	0	0	None	
Ham + Egg	3	2	0	0	0	0	0	0	0	0	0	0	None	
Ham Salad	2	0	0	0	0	0	0	0	0	0	0	0	None	

TABLE 28 (Cont.)

FOOD ITEM	Standard Plate Count x 1000/ ^a g												Coliforms/ ^a g												
	N	<3	3-	10	20	30	40	50	60	70	80	90	>100	N	<3	3-	10	20	30	40	50	60	70	80	90
Ham Sliced	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hamburger	7	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hoagie	7	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hot Dog	5	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Luuncheon Meat	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mini-Burger	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pimento Cheese	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Polish Sausage	4	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poor Boy	4	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pork	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ranchero	2	1	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roast Beef	24	11	0	1	1	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roast Beef + Cheese	9	4	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roast Pork	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Salami + Cheese	9	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage + Biscuit	7	1	1	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage + Egg	2	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage Dog	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage Link + Bun	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Scrambled Egg + Sausage Taco	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sea Dog	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Servoburger	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sliced Chix	2	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sliced Turkey Smoked	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Smoked Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Smoked Ham	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Smoked Sausage	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Smoked Sausage + Bun	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spiced Ham + Cheese Splits	1	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Steak	2	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Steak + Gravy	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Steak + Hash Browns	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Steakburger	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Submarine	1	6	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Talk of the Town	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Tuna Salad	1	9	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Turkey	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Weiner + Bacon	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli	SIGNS
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90		
<u>SANDWICHES (Cont.)</u>													
Ham Sliced	0	2	0	0	0	0	0	0	0	0	0	0	None
Hamburger	0	2	2	0	0	0	0	0	0	0	0	0	None
Hoagie	0	1	1	0	0	0	0	0	0	0	0	0	None
Hot Dog	0	1	1	0	0	0	0	0	0	0	0	0	None
Luncheon Meat	1	0	1	0	0	0	0	0	0	0	0	0	None
Mini-Burger	2	2	0	0	0	0	0	0	0	0	0	0	None
Pimento Cheese	5	0	0	1	0	0	0	0	0	0	0	0	None
Polish Sausage	0	0	0	0	0	0	0	0	0	0	0	0	None
Poor Boy	3	0	0	0	0	0	0	0	0	0	0	0	None
Pork	0	1	0	0	0	0	0	0	0	0	0	0	None
Ranchero	1	2	0	2	0	1	0	0	0	0	0	0	None
Roast Beef	4	0	0	0	0	0	0	0	0	0	0	0	None
Roast Beef + Cheese	0	0	0	0	0	0	0	0	0	0	0	0	None
Roast Pork	0	0	0	0	0	0	0	0	0	0	0	0	None
Salami	0	0	1	0	0	0	0	0	0	0	0	0	None
Salami + Cheese	4	2	1	0	1	0	0	0	0	0	0	0	None
Sausage + Biscuit	2	1	0	0	0	0	1	0	0	0	0	0	None
Sausage + Egg	1	1	0	0	0	0	0	0	0	0	0	0	None
Sausage Dog	10	0	1	0	0	0	0	0	0	0	0	0	None
Sausage Link + Bun	2	1	0	0	0	0	0	0	0	0	0	0	None
Scrambled Egg + Sausage Taco	0	1	0	0	0	0	0	0	0	0	0	0	None
Sea Dog	1	1	0	0	0	0	0	0	0	0	0	0	None
Servoburger	0	2	0	0	1	0	0	0	1	0	0	0	None
Sliced Chix	2	0	0	0	1	0	0	0	0	0	0	0	None
Sliced Turkey Smoked	1	1	0	0	1	0	0	0	0	0	0	0	None
Smoked Beef	1	1	0	0	1	0	0	0	0	0	0	0	None
Smoked Ham	1	1	1	0	1	0	0	0	0	0	0	0	None
Smoked Sausage	1	1	1	0	1	0	0	0	0	0	0	0	None
Smoked Sausage + Bun	1	1	1	1	0	0	0	0	0	0	0	0	None
Spiced Ham + Cheese	2	2	1	1	0	0	0	0	0	0	0	0	None
Spits	0	0	0	0	0	0	0	0	0	0	0	0	None
Steak	0	1	0	0	0	0	0	0	0	0	0	0	None
Steak + Gravy	0	1	0	0	0	0	0	0	0	0	0	0	None
Steak + Hash Browns	0	1	0	0	0	0	0	0	0	0	0	0	None
Steakburger	1	1	0	0	0	0	0	0	0	0	0	0	None
Submarine	6	1	1	0	0	0	0	1	0	0	0	0	None
Talk of the Town	0	0	0	0	0	0	0	0	0	0	0	0	None
Tuna Salad	0	0	0	0	0	0	0	0	0	0	0	0	None
Turkey	9	0	0	0	0	0	0	0	0	0	0	0	None
Weiner + Bacon	1	1	0	0	0	0	0	0	0	0	0	0	None

1 *Escherichia coli*
 2 *Yeast and Mold/g*
 3 *Significant Results*
 4 *Staphylococcus aureus* - 2 Negative

TABLE 26 (Cont.)

FOOD ITEM	N	Standard Plate Count x 1000/E										Coliforms/E												
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100
PFT1																								
BBQ Beef Dinner	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Beef Burgundy-																								
Carrots	7	7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Carp	6	6	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Green Beans	7	6	2	2	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18
Macaroni	2	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	19	19	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18
Noodles	18	18	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Vegetables	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Enchilada	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef in Wine Sauce-																								
Beef	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Noodles	2	2	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Pot Roast-																								
Macaroni	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Sirloin-																								
Carp	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Green Beans	3	3	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	3	3	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Noodles	3	3	1	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	2	2	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Beef Steak-																								
Corn	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
Meat	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
Potatoes	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4
Beef-																								
Carrots + Peas	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Dessert	2	2	5	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2
Meat	3	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Noodles	2	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	2	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	2	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Vegetables	2	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS
		3-10	11-20	21-30	41-40	51-50	61-60	71-70	81-80	91-90	>100	N	POS	MFC	
BBQ Beef Dinner	0											1	0	1	None
Beef Burgundy-															
Carrots	0	1	0	1	0	0	0	0	0	0	0	7	0	7	None
Camp	0											6	0	6	None
Green Beans	0											7	0	7	None
Macaroni	0											2	0	2	None
Meat	0											19	0	19	None
Noodles	0											18	0	18	None
Peas	0											1	0	1	None
Vegetables	0											5	0	5	None
Beef Enchilada	0											1	0	1	None
Beef in Wine Sauce-															
Beef	0											1	0	1	None
Noodles	0											1	0	1	None
Peas	0											2	0	2	None
Beef Pot Roast-															
Macaroni	0											1	0	1	None
Meat	0											1	0	1	None
Peas	0											1	0	1	None
Beef Sirloin-															
Camp	0											5	0	5	None
Green Beans	0											3	0	3	None
Meat	0											3	0	3	None
Noodles	0											1	0	1	None
Potatoes	0											2	0	2	None
Beef Steak-															
Corn	0											4	4	4	None
Meat	0											0	0	0	None
Potatoes	0											4	4	4	None
Beef-															
Carrots + Peas	0											1	0	1	None
Dessert	0											2	0	2	None
Meat	0											5	0	5	None
Noodles	0											3	0	3	None
Peas	0											2	0	2	None
Potatoes	0											2	2	2	None
Vegetables	0											0	0	0	None

TABLE 28 (Cont.)

FOOD ITEM	Standard Plate Count x 1000/E										FFM (Cont.)										Coliforms/E
	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	3-	11-	21-	31-	41-	51-	61-	71-	81-
Breakfast-																					
Coffee	1	0	0	1	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Cake	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0
Sausage																					
Butt Steak-																					
Green Beans	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chix Almondine-																					
Comp	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chix Breast-																					
Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Comp																					
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chix Marengue-																					
Green Beans	5	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	7	5	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas + Carrots	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rice	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Vegetable	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chix-																					
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	4	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	2	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rice	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Vegetable	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Coq Au Vin-																					
Carrots	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Comp	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	11	10	5	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	5	3	11	11	11	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rice	11	11	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Vegetable	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	<3	Yeast and Mold/g										Escherichia coli			SIGNIFICANT RESULTS
			3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100-	>100	N	POS
PPM (Cont.)																
Breakfast-																
Coffee Cake	0															
Egg	0															
Sausage	0															
Butt Steak-																
Green Beans	0															
Meat	0															
Potatoes	0															
Chix Almondine-																
Camp	0															
Chix Breast-																
Carrots	0	2	1	0	0	0	0	0	0	0	0	0	0	1	0	1
Camp	0															
Meat	0															
Rice	0															
Chix Marengo-																
Green Beans	0															
Meat	0															
Peas + Carrots	0															
Potatoes	0															
Rice	0															
Vegetable	0															
Chix-																
Green Beans	0															
Meat	0															
Peas	0															
Potatoes	0															
Rice	0															
Vegetable	0															
Coq Au Vin-																
Carrots	0															
Camp	0															
Meat	0															
Peas	0															
Rice	0															
Vegetables	0															

TABLE 28 (Cont.)

FOOD ITEM	N	Standard Plate Count x 1000/5										CFU/5											
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-
Egg + Sausage-																							
Egg	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potato	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Egg Omelet-																							
Applesauce	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Eggs	12	10	6	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	11	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sausage	5	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
French Fried Shrimp-																							
Hash	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
French Toast-																							
Applesauce	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Camp	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham	3	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	11	7	0	0	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Toast	11	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham + Eggs-																							
Eggs	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat Loaf-																							
Beans	1	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Brownies	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexican Style Dinner	7	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	7	7	0	0	0	0
Pot Roast-																							
Camp	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	N	<u>Escherichia coli</u>		SIGNIFICANT RESULTS
															POS	NEG	
Egg + Sausage- Egg	0														1	0	1
Meat	0														1	0	1
Potato	0														1	0	1
Egg Omelet- Applesauce	0														1	0	1
Eggs	0														12	0	12
Ham	0														6	0	6
Meat	0														1	0	1
Potatoes	0														11	0	11
Sausage	0														5	0	5
French Fried Shrimp- Hash	0														1	0	1
Meat	0														1	0	1
Rice	0														1	0	1
French Toast- Apples	0														2	0	2
Applesauce	0														1	0	1
Comp	0														3	0	3
Ham	0														11	0	11
Meat	0														2	0	2
Toast	0														13	0	13
Ham + Eggs- Eggs	0														1	0	1
Ham	0														1	0	1
Potatoes	0														1	0	1
Meat Loaf- Beans	0														1	0	1
Brownies	0														1	0	1
Meat	0														1	0	1
Potatoes	0														1	0	1
Mexican Style Dinner	0														7	0	7
Pot Roast- Comp	0														2	0	2

TABLE 28 (Cont.)

FOOD ITEM	N	Standard Plate Count x 1000/c.										Coliforms/c.									
		<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81->100	<3	3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81->100
<u>PFM (Cont.)</u>																					
Salisbury Steak-																					
Carrots	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hash	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	4	3	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Scrambled Eggs-																					
Eggs	9	6	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	0	5	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	9	4	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Shrimp Fried																					
Hash	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rice																					
Sirloin Butt-																					
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sirloin Steak-																					
Comp	2	0	0	0	0	0	0	0	0	0	0	0	0	0	1	2	0	0	0	0	0
Swiss Steak-																					
Comp	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Tuna-Noodle Casserole	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0
Turkey Dinner	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0
Dessert	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	2	1	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0
Peas	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	2	2	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0
Vegetable	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/ ^a PPM (Cont.)										<u><i>Escherichia</i></u> <u><i>col</i></u> POS NEG				SIGNIFICANT RESULTS
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	100	>100	N		
Salisbury Steak-																
Carrots	0															
Hash	0															
Meat	0															
Potatoes	0															
Scrambled Eggs-																
Eggs	0															
Meat	0															
Potatoes	0															
Shrimp Fried-																
Hash	0															
Meat	0															
Rice	0															
Sirloin Butt-																
Green Beans	0															
Meat	0															
Potatoes	0															
Sirloin Steak-																
Carp	0															
Swiss Steak-																
Carp	1	0	0	0	0	0	0	0	0	0	0	1	1	0	1	None
Green Beans	0															None
Meat	0															None
Peas	0															None
Potatoes	0															None
Tuna-Noodle Casserole	0															None
Turkey Dinner	0															None
Turkey Dinner-																
Dessert	0															None
Meat	0															None
Peas	0															None
Potatoes	0															None
Vegetable	0															None

TABLE 20 (Cont.)

FOOD ITEM	Standard Plate Count x 1000/5										Coliforms/5												
	N	<3	3-	10	20	30	40	50	60	70	80	90	100	N	<3	10	20	30	40	50	60	70	80
PPM (Cont.)																							
Turkey-																							
Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Peas	4	3	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sweet Potatoes	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Veal Parmigiano-																							
Green Beans	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Meat	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rice	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Waffles + Ham-																							
Camp	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
SEAFOOD																							
Ahalone Canned	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Anchovies Canned	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Clam Chowder	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Clams Fried	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Clams Stuffed Canned	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cod Filets	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Crab Deviled	0	25	0	0	0	0	0	0	0	0	0	0	0	0	0	25	4	1	0	4	0	2	11
Crab Whole Cooked	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Crabmeat Canned	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Crabmeat Cooked	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0
Crabmeat Frozen	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fish and Chips	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0
Fish Sticks	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Fish Sticks Frozen	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Flounder Breaded																							
Stuffed	16	5	0	5	2	0	0	0	2	0	2	2	3	16	0	0	0	0	0	0	0	0	16
Flounder Filets	1	0	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0
Flounder Filets Frozen	0	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0
Haddock	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Halibut	0	3	1	0	0	0	0	0	0	0	0	0	0	0	0	7	7	0	0	0	0	0	0
Herring in Cream Sauce	7	3	1	0	0	0	0	0	0	0	0	0	0	0	0	4	1	1	1	0	0	0	0
Lobster Frozen	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	14	16	0	0	0	0	0	0
Lobster Tail Frozen	16	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ocean Parch	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Oyster Stew Canned	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Oysters Breaded	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/6										<u>Escherichia coli</u>			SIGNIFICANT RESULTS	
		<3	10	20	30	40	50	60	70	80	90	100	>100	N	POS	NEG
<u>PPM (Cont.)</u>																
Turkey-																
Meat	0															
Peas	0															
Potatoes	0															
Sweet Potatoes	0															
Veal Parmesan-																
Green Beans	0															
Meat	0															
Rice	0															
Waffles + Ham-																
Camp	0															
<u>SEAFOOD</u>																
Abalone Canned	0															
Anchovies Canned	0															
Clam Chowder	0															
Clams Fried	0															
Clams Stuffed Canned	0															
Cod Filets	0															
Cod Fish	0															
Crab Deviled	0															
Crab Whole Cooked	0															
Crabmeat Canned	0															
Crabmeat Cooked	0															
Crabmeat Frozen	0															
Fish and Chips	0															
Fish Sticks	0															
Fish Sticks Frozen	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1
Flounder Breadered																
Stuffed	0															
Flounder Fillets	0															
Flounder Fillets																
Frozen	0															
Haddock	0															
Halibut	0															
Herring in Cream	0															
Sauce	7	0	0	0	2	0	1	0	0	0	0	3	0	4	0	4
Lobster Frozen	0															
Lobster Tail Frozen	0															
Ocean Perch	0															
Oyster Stew Canned	0															
Oysters Breadered	0															

TABLE 28 (Cont.)

FOOD ITEM	11	<3	Standard Plate Count x 1000/ <i>E</i>												Coliforms/ <i>E</i>														
			3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100-	<3	10-	21-	31-	41-	51-	61-	71-	81-	91-	100-	20	>100			
STAFOD (Cont.)															SAUSAGE														
Oysters Canned	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Fresh Canned	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Frozen	12	10	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Oysters Raw	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Rex Sole Fresh	4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Salmon Canned	9	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Salmon Patties	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Salmon Smoked	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Salmon Steaks	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Sardines Canned	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Scallops Breaded	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Scallops Frozen	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Shrimp Fresh	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Shrimp Breaded	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Shrimp Canned	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Shrimp Creole	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Shrimp Daby	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Shrimp Frozen	3	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Sole Fillets Frozen	12	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Trout	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Tuna Canned	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bierschinken	15	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bierurst	11	5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bockurst	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bologna Diced	29	19	3	1	2	3	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bologna Sliced	3	1	27	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Braturst	13	1	21	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Braunschweiger	2	1	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Bulk	4	1	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Calf Liverurst	14	10	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Cervelat	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Fleischurst	21	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Frankfurters	5	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hackbraten	5	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Dog Brand	2	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Hot Dog Frozen	1	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Italian Mild	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/g										POS	NEG	SIGNIFICANT RESULTS
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-			
		40	30	40	50	60	70	80	90	>100	N			
<u>SEAFOOD (Cont.)</u>														
Oysters Canned	4	1	1	0	1	0	0	0	0	0	0	4	0	4
Oysters Fresh	0											2	0	2
Oysters Fresh Canned	0											1	0	1
Oysters Frozen	0											1	-	
Oysters Raw	0											1	0	
Rex Sole Fresh	0											4	0	
Salmon Canned	0											0	-	
Salmon Patties	0											0	-	
Salmon Smoked	0											1	0	
Salmon Steaks	0											6	-	
Sardines Canned	0											0	-	
Scallops Breaded	0											6	-	
Scallops Breaded Frozen	1	1	0	0	0	0	0	0	0	0	0	1	0	1
Scallops Fresh	0											0	-	
Shrimp Breaded	0											5	-	
Shrimp Canned	0											5	-	
Shrimp Creole	0											0	-	
Shrimp Daby	0											0	-	
Shrimp Frozen	0											0	-	
Sole Fillets Frozen	0											12	-	
Trout	0											0	-	
Tuna Canned	0											0	-	
<u>SAUSAGE</u>														
Bierschinken	0											0	-	
Bierwurst	0											1	-	
Bockwurst	3	2	1	0	0	0	0	0	0	0	0	1	1	1
Bologna Diced	0											11	-	
Bologna Sliced	1	0	0	0	0	1	0	0	0	0	0	2	2	2
Bratwurst	0											37	-	
Braunschweiger	0											1	1	1
Bulk	0											1	0	1
Calf Liverwurst	0											0	-	
Cervelat	0											2	2	2
Fleischwurst	0											0	-	
Frankfurters	1	1	0	0	0	0	0	0	0	0	0	2	0	2
Hackbraten	0											0	-	
Hot Dog	1	1	0	0	0	0	0	0	0	0	0	1	1	1
Hot Dog Frozen	1	1	0	0	0	0	0	0	0	0	0	5	5	5
Hot Italian Pork	0											5	-	
Italian Brand	0											5	5	5
Italian Mild	0											1	1	1
Staphylococcus aureus												1	1	1

TABLE 26 (Cont.)

FOOD ITEM	N	Standard Plate Count x 1000/E										Coliforms/E											
		<3	10	20	30	40	50	60	70	80	90	>100	<3	10	20	30	40	50	60	70	80	90	100
Italian Sweet Sausage	3	0	0	0	0	1	0	0	0	0	0	0	3	1	0	0	0	0	0	0	0	0	0
Link Links Smoked	3	0	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0	0
Little Links Liver	1	0	0	0	0	0	0	0	0	0	0	0	2	2	1	0	0	0	0	0	0	0	1
Liverwurst	2	0	0	0	0	0	0	0	0	0	0	0	1	2	2	0	0	0	0	0	0	0	0
Mettwurst	2	0	0	1	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0
Mortadella	5	0	0	0	0	0	0	0	0	0	0	0	0	3	5	3	0	0	0	0	0	0	2
Pastrami	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0
Patties	1	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0	0	0	0	0	0	0
Pepperoni Pork	6	1	0	2	1	2	1	0	0	0	0	0	2	6	5	1	0	0	0	0	0	0	0
	106	5	12	6	2	7	0	1	1	3	2	3	66	108	19	16	3	13	1	7	0	0	7
																							41
Pork + Beef Link	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Pork + Sage	4	0	0	0	0	0	0	0	0	1	0	0	0	3	4	2	0	0	0	0	0	0	0
Pork Frozen	9	0	1	0	0	0	0	0	0	0	0	0	0	6	9	2	0	0	0	1	0	0	1
Pork Hot	61	0	7	5	0	2	0	1	1	2	0	1	42	61	6	8	0	7	0	4	0	0	30
Pork Liot + Sagey Pork Links	1	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	1	0	0	0	0	0
	55	0	0	1	0	0	1	0	0	2	0	0	49	55	1	2	0	3	0	1	0	0	1
Pork Links Frozen	33	0	4	5	3	2	1	1	0	2	1	2	12	33	2	8	1	11	0	1	0	2	6
Pork Patties Frozen	3	0	2	0	0	1	0	0	0	0	0	0	0	0	3	0	1	0	2	0	0	0	0
Rindsfurst	1	0	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	1
Salami Jicced	19	4	4	2	0	0	0	0	0	0	0	0	0	11	19	17	0	0	0	0	0	0	0
	10	6	2	0	1	0	0	0	0	0	0	0	0	11	10	10	0	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	Yeast and Mold/%										Escherichia coli			SIGNIFICANT RESULTS	
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	N	POS	NEG
SAUSAGE (Cont.)																
Italian Sweet	0														1	0
Leberkase	0														0	-
Link	0														0	-
Links Smoked	0														0	-
Little Links	0														0	-
Liver	0														0	-
Liverwurst	1	0	0	0	0	0	0	0	0	0	1			1	0	1
Mettwurst	0														0	1
Mortadella	0														0	-
Pastrami	0														0	-
Patties	0														0	-
Pepperoni	0														0	-
Pork	0														90	57
															-	33
Pork + Beef Link	0														1	1
Pork + Sage	0														2	0
Pork Frozen	0														9	5
Pork Hot	0														56	47
Pork Hot + Sagey	0														0	-
Pork Links Frozen	0														55	45
Pork Patties Frozen	0														33	23
Rindwurst	0														3	2
Salami	0														0	-
Salami Diced	0														4	2
															0	4

TABLE 20 (Cont)

FOOD ITEM	Standard Plate Count x 1000/ ¹⁵										Coliforms/ ⁵										
	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	1-	3-	11-	21-	31-	41-	51-	61-	71-	81-
SAUSAGE (Cont)																					
Salami Hard	6	2	0	0	0	0	0	0	0	0	4	6	6	0	0	0	0	0	0	0	0
Salami Sliced	67	25	14	3	2	3	0	1	1	0	16	67	6	0	0	0	0	0	0	0	0
Salami Stick	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0
Sausage	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0
Sausage Hot Smoked	1	0	0	0	0	1	0	0	0	0	0	1	1	1	0	0	0	0	0	0	0
Sausage Smoked	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0
Scrapple	1	0	0	0	0	0	0	0	0	0	0	1	1	1	1	0	0	0	0	0	0
Summer	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 28 (Cont.)

FOOD ITEM	N	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	N	<u>Escherichia coli</u>		SIGNIFICANT RESULTS	
															POS	NEG		
<u>SAUSAGE (Cont.)</u>																		
Salami Hard	0														0	-	None	
Salami Sliced	0														33	0	<u>Staphylococcus aureus</u> - 2 Isolates	
Salami Stick	0														0	-	None	
Sausage	0														0	-	None	
Sausage Hot Smoked	0														0	-	<u>Bacillus</u> sp. - 1 Isolate	
Sausage Smoked	0														1	1	<u>Bacillus</u> sp. - 1 Isolate	
Scapple	0														0	-	None	
Summer	0														1	0	None	

TABLE 29: Microbiological results of analyzing Beef, Pork, and Poultry

FOOD ITEM	N	<3	Standard Plate Count x 100,000/5										Coliforms x 100/5											
			3-10	11-20	21-30	31-40	41-50	51-60	61-70	71-80	81-90	>100	<3	10	20	30	40	50	60	70	80	90	>100	
<u>MEAT</u>																								
BBQ Spare Ribs + Sauce	1	1	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Breaded Veal Patties	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0	0
Carcass Trim	3	2	2	2	2	2	2	2	2	2	2	2	1	3	2	0	0	1	0	0	0	0	0	0
Chili Meat	12	5	4	1	1	2	0	0	0	1	1	4	19	9	3	0	1	1	0	0	0	0	0	4
Chili Meat Frozen	7	1	1	1	1	1	0	0	0	0	0	0	2	6	2	3	0	0	0	0	0	0	0	0
Chuck Steak	1	0	1	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0
Corned Beef	1	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	0
Creamed Beef	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Cube Steak	124	67	19	2	4	2	2	4	2	1	0	0	14	131	82	27	8	6	4	1	1	0	2	0
<u>POULTRY</u>																								
Cube Steak Frozen	20	13	2	1	0	0	0	0	0	0	0	0	2	19	16	3	0	0	0	0	0	0	0	0
Diced Frozen	10	3	4	2	1	0	0	0	0	0	0	0	0	10	4	3	2	1	0	0	0	0	0	3
Extra Lean Ground	11	3	2	1	2	0	0	1	0	0	0	0	1	11	6	4	0	0	0	0	1	0	0	0
Extra Lean Ground Frozen	5	3	0	1	1	0	0	0	0	0	0	0	0	0	5	4	0	1	0	0	0	0	0	0
Fondue Meat	4	4	0	0	0	0	0	0	0	0	0	0	0	0	4	0	0	0	0	0	0	0	0	0
Grill Steaks Ground	479	121	71	51	34	26	9	8	7	9	5	5	133	474	185	84	31	16	15	6	10	5	3	8
																							107	

TABLE 29 (Cont)

FOOD ITEM	Yeast and Mold/6										<i>Escherichia coli</i>		SIGNIFICANT RESULTS	
	N	<3	3-10	11-20	31-40	41-50	51-60	61-70	71-80	81-90	N	POG	NEG	
<u>BEEF</u>														
BBQ Spare Ribs +											0	-	-	
Sauce	0										1	0	1	None
Breaded Veal Patties	0										1	0	1	Pathogens - 2 Negative
Carcass Trim	0										1	0	1	<i>Staphylococcus aureus</i> - 2 Isolates
Chili Meat	0										1	1	0	<i>Serratia liquefaciens</i> - 1 Isolate
Chili Meat Frozen	0										1	1	0	<i>Enterobacter hafniæ</i> - 1 Isolate
Chuck Steak	0										0	-	-	<i>Staphylococcus aureus</i> - 2 Isolates
Corned Beef	0										0	-	-	Pathogens - 1 Negative
Creamed Beef	0										0	-	-	None
Cube Steak	0										1	1	0	Pathogens - 3 Negative
Cube Steak Frozen	0										1	1	0	<i>Acinetobacter calcoaceticus</i> -1 Isolate
Diced Frozen	0													<i>Klebsiella pneumoniae</i> - 1 Isolate
Extra Lean Ground	0													<i>Psedomonas</i> sp. - 1 Isolate
Extra Lean Ground Frozen	0													<i>Staphylococcus aureus</i> - 7 Isolates
Fondue Meat	0													<i>Serratia liquefaciens</i> - 2 Isolates
Grill Steaks Ground	0													<i>Staphylococcus aureus</i> - 1 Isolate
											2	2	0	
											8	1	7	
											1	0	1	
														None
														None
											5	2	3	
											0	-	-	
											0	-	-	
											95	62	33	
														<i>Acinetobacter calcoaceticus</i> -11 Isolates
														<i>Aeromonas hydrophila</i> - 6 Isolates
														<i>Alcaligenes</i> sp. - 1 Isolate
														<i>Arizona hirschii</i> - 1 Isolate
														<i>Citrobacter freundii</i> - 20 Isolates
														<i>Citrobacter</i> sp. - 1 Isolate
														<i>Enterobacter aerogenes</i> - 1 Isolate
														<i>Enterobacter cloacæ</i> - 20 Isolates
														<i>Enterobacter hafniæ</i> - 5 Isolates
														<i>Klebsiella pneumoniae</i> - 7 Isolates
														<i>Proteus mirabilis</i> - 2 Isolates
														<i>Proteus摩根尼</i> - 1 Isolate
														<i>Proteus vulgaris</i> - 5 Isolates
														<i>Pseudomonas aeruginosa</i> - 2 Isolates
														<i>Pseudomonas fluorescens</i> - 5 Isolates
														<i>Pseudomonas putida</i> - 1 Isolate
														<i>Pseudomonas</i> sp. - 3 Isolates
														<i>Serratia liquefaciens</i> - 2 Isolates
														<i>Bacillus cereus</i> - 14 Isolates
														<i>Bacillus</i> sp. - 1 Isolates
														<i>Clostridium perfringens</i> - 30 Isolates
														<i>Corynebacterium</i> sp. - 1 Isolate
														<i>diphtheroids</i> - 11 Isolates
														<i>Micrococcus</i> sp. - 13 Isolates
														<i>Staphylococcus epidermidis</i> - 17 Isolates
														<i>Streptococcus durans</i> - 3 Isolates
														<i>Streptococcus faecalis</i> - 31 Isolates
														<i>Streptococcus faecium</i> - 2 Isolates
														<i>Streptococcus sanensis</i> - 3 Isolates
														<i>Streptococcus</i> sp. - 11 Isolates

TABLE 29 (Cont.)

FOOD ITEM	N	Standard Plate Count x 100,000/g										Coliforms x 1000/g											
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100
Ground + Added Soya	32	3	12	6	0	1	2	1	0	0	0	0	2	32	7	9	9	4	0	1	0	0	1
<u>MEAT (Cont.)</u>																							

Ground Beef	2	1	1	0	0	0	0	0	0	0	0	0	0	33	10	3	1	0	0	0	0	0
Ground Chuck	33	4	6	4	3	0	2	0	3	0	1	0	10	10	3	1	0	0	0	0	0	8
Ground Chuck Frozen	6	1	1	1	1	0	0	0	0	1	0	0	2	5	2	1	0	0	0	0	0	0
Ground Frozen	167	93	26	11	8	3	0	2	4	1	2	3	14	167	71	27	14	10	1	3	4	29
Ground High Protein	10	1	5	2	1	0	0	0	0	0	0	0	1	10	6	0	1	0	0	0	0	1
Ground Patties	55	14	8	3	0	6	2	1	2	1	0	1	9	55	32	13	3	4	0	0	1	0
Ground Patties Frozen	32	7	5	0	3	2	1	0	2	1	1	0	10	31	17	8	0	1	2	0	1	0
Ground Round	66	36	16	3	7	3	0	1	2	1	4	7	3	88	40	11	4	2	5	4	2	1
Ground Round Frozen	18	10	1	1	1	0	0	2	0	0	0	0	3	17	11	2	1	0	0	0	1	0

TABLE 29 (Cont.)

TABLE 29 (Cont.)

FOOD ITEM	1	53	Standard Plate Count x 100,000/5										Coliforms x 100/5											
			3-	10-	20-	30-	40-	50-	60-	70-	80-	90-	11-	20-	30-	40-	50-	60-	70-	80-	90-	100-		
Ground Steak	0	5	1	0	0	1	0	0	0	0	0	1	8	2	1	1	0	0	1	0	0	0	3	
Ground Veal	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0	0	1	
Ground Veal Frozen	2	2	0	0	0	0	0	0	0	0	0	0	2	0	0	0	0	0	0	0	0	0	0	
Hamburger	410	114	48	37	36	15	13	7	11	7	8	10	104	401	147	51	23	14	15	7	2	12	8	
													401	147	51	23	14	15	7	2	12	8	5	109
Hamburger Patties	32	11	5	2	4	4	1	2	0	0	0	0	32	15	5	4	2	0	1	1	2	0	0	2
Hamburger Patties Frozen	50	6	11	6	5	3	1	2	0	0	0	0	52	23	15	6	0	0	1	2	1	0	0	5
Hamburger Patties Lean Ground	30	10	7	3	4	3	0	0	1	0	0	0	30	15	10	1	1	1	2	0	0	1	2	40
													242	119	37	17	11	4	2	5				
Lean Ground Frozen	36	13	8	1	4	1	2	1	1	0	0	1	36	16	4	1	3	1	0	1	1	0	8	
Liver	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Minute Steak Frozen	1	1	2	2	2	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	
Patties Deny Raw	13	3	2	2	1	0	1	0	0	0	0	0	3	0	0	0	0	0	0	0	0	0	0	
Patties Soy Protein	0	0	0	1	0	0	0	0	0	0	0	0	0	1	3	1	2	0	0	0	0	0	0	
Pepper Patties Frozen	3	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Pot Roast	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	
Roast	2	2	0	0	0	0	0	0	0	0	0	0	0	0	2	2	0	0	0	0	0	0	0	
Salsbury Steak	11	10	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Stirloin Steak Sliced	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Steak Deny Raw	4	3	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Steak Frozen	4	2	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Stew Meat	37	24	6	2	2	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	
Stew Meat Frozen	9	5	2	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
Strip Sirloin Steak Frozen	1	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	

BBLF (Cont.)

Liver
Minute Steak Frozen
Patties Deny Raw
Patties Soy Protein
Pepper Patties Frozen
Pot Roast
Roast
Salsbury Steak
Stirloin Steak Sliced
Steak Deny Raw
Steak Frozen
Stew Meat
Stew Meat Frozen
Strip Sirloin Steak
Frozen

TABLE 29 (Cont.)

TABLE 29 (Cont.)

FOOD ITEM	Standard Plate Count x 100,000/L										Coliforms x 100/L										
	4	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100-	20	30	40	50	60	70	80	90
<u>MEAT</u>																					
Swiss Steak	34	21	3	2	3	2	0	0	0	0	0	3	34	21	5	0	1	0	1	1	0
Tenderloin Frozen	5	5	1	0	0	0	0	1	0	0	0	0	5	4	1	0	0	0	0	0	0
Veal Loaf Fresh	1	0	1	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
<u>BEEF (Cont.)</u>																					
Bacon	5	0	0	0	0	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0	0
Bacon Sliced	15	15	0	0	0	0	0	0	0	0	0	0	15	15	0	0	0	0	0	0	0
Canned Patties	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ground	12	0	2	0	0	1	0	0	0	0	0	0	12	0	1	0	1	0	0	0	0
Ground Frozen	14	11	2	1	0	0	0	0	0	0	0	0	14	5	1	1	0	0	0	0	0
Ham	9	6	0	0	1	0	0	0	0	0	0	0	8	6	0	0	0	0	0	0	0
Ham + Pineapple	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sauce	1	0	0	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0
Ham Baked	59	56	0	0	0	0	0	0	0	0	0	0	31	31	0	0	0	0	0	0	0
Ham Canned																					
<u>PORK</u>																					
Ham Chopped	1	0	1	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0
Ham Cooked	1	1	1	0	0	0	0	0	0	0	0	0	1	1	1	0	0	0	0	0	0
Ham Cooked Sliced	1	1	0	1	0	0	0	0	0	0	0	0	115	84	17	8	2	1	0	0	0
Ham Cooked Smoked	1	0	6	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0
Ham Diced	118	111	6	0	0	0	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0
Ham Diced	11	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Ham Formed	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Ham Pressed	1	0	0	0	0	0	0	0	0	0	0	0	1	1	0	0	0	0	0	0	0
Ham Sliced	124	112	5	2	0	0	0	0	0	0	0	0	123	100	13	4	1	0	0	0	0
<u>POULTRY</u>																					
Ham Sliced Frozen	5	4	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham Smoked	1	0	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham Steak	2	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ham Neck Filet	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

TABLE 29 (Cont.)

FOOD ITEM	N	Yeast and Mold/S										<u>Escherichia coli</u>			SIGNIFICANT RESULTS		
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	100	>100	N	POS	NEG
<u>BEEF (Cont.)</u>																	
Swiss Steak	0																
Tenderloin Frozen	0																
Veal Leaf Fresh	0																
Bacon	0																
Bacon Sliced	0																
Canned Patties	0																
Ground Frozen	0																
Ham	0																
Ham + Pineapple	0																
Sauce	0																
Ham Baked	0																
Ham Canned	1	0	0	0	0	0	0	0	0	0	0	0	1	7	0		
<u>PORK</u>																	
Bacon	0																
Bacon Sliced	0																
Canned Patties	0																
Ground Frozen	0																
Ham	0																
Ham + Pineapple	0																
Sauce	0																
Ham Baked	0																
Ham Canned	1	0	0	0	0	0	0	0	0	0	0	0	0	1	7	0	
<u>POULTRY</u>																	
Ham Chopped	0																
Ham Cooked	0																
Ham Cooked Sliced	0																
Ham Cooked Smoked	0																
Ham Diced	2	0	0	0	2	0	0	0	0	0	0	0	0	0	75	1	74
Ham Formed	0																
Ham Pressed	0																
Ham Sliced	1	0	0	0	0	0	0	0	1	0	0	0	0	0	42	0	42
<u>MEAT</u>																	
Ham Sliced Frozen	0																
Ham Smoked	0																
Ham Steak	0																
Meat Fillet	0																

TABLE 29 (Cont.)

Food Item	N	Standard Plate Count x 100,000/5										Coliforms x 100,000/5												
		<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	>100	<3	3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100
Picnic Shoulder	2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pigs Feet Cooked	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Pigs Feet Pickled	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Roast	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Shoulder	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sliced	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Smoked Shoulder	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
<u>PORK (Cont.)</u>																								
Chix Cordon Bleu	2	1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Chix Cut-Up Frozen	3	3	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6	6
Chix Fried	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Chix Frozen	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Chix Kiev	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Chix Parmesan	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Chix Parts Frozen	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Chix Whole Frozen	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Turkey Cooked	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Turkey Dog	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Turkey Frozen	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3
Turkey Ground	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0

* Chix Cordon Bleu
 Chix Cut-Up Frozen
 Chix Fried
 Chix Frozen
 Chix Kiev
 Chix Parmesan
 Chix Parts Frozen
 Chix Whole Frozen
 Turkey Cooked
 Turkey Dog
 Turkey Frozen
 Turkey Ground

TABLE 29 (Cont.)

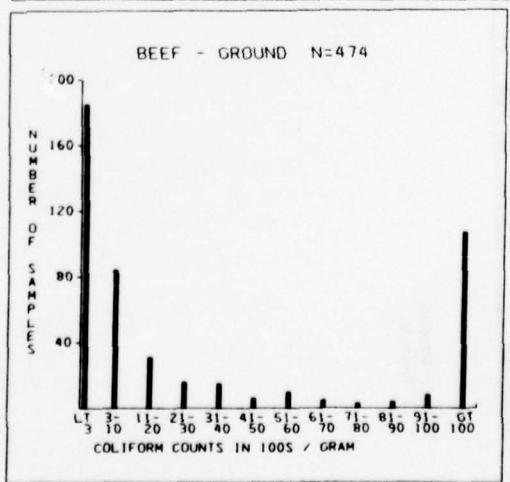
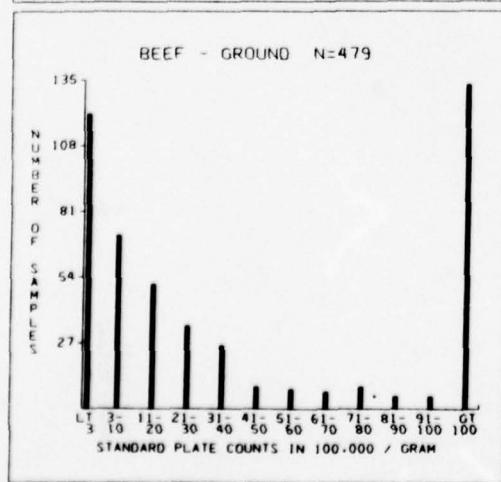
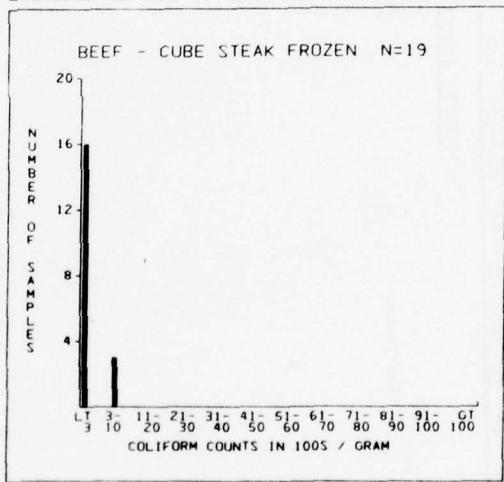
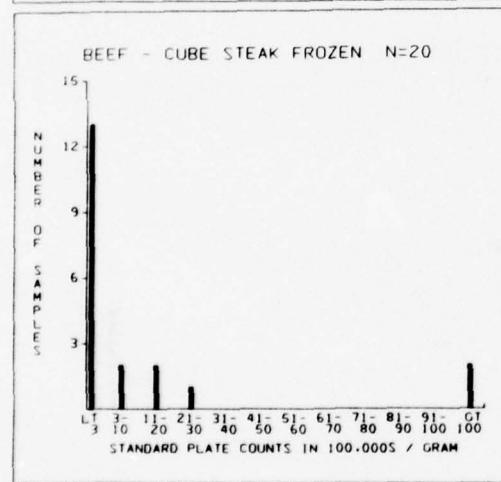
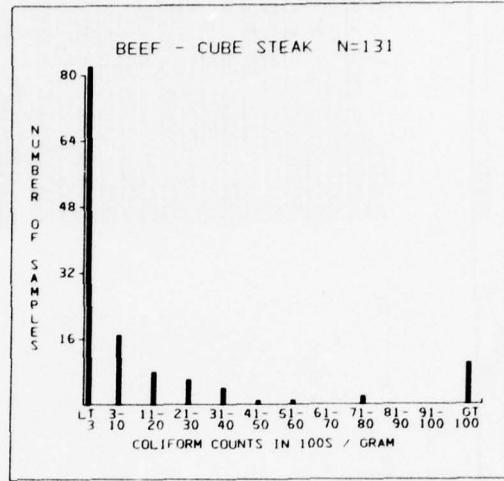
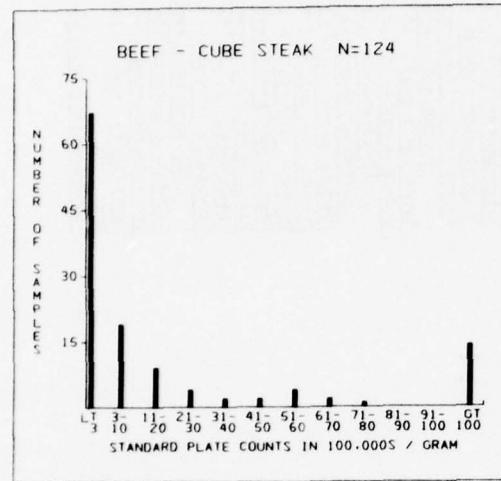
FOOD ITEM	N	<3	Yeast and Mold/ ^E										<u>Escherichia coli</u>				SIGNIFICANT RESULTS
			3-	11-	21-	31-	41-	51-	61-	71-	81-	91-	>100	N	POS	NEG	
<u>PORK (Cont.)</u>																	
Picnic Shoulder	0	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Pigs Feet Cooked	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Pigs Feet Pickled	1	1	1	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Roast	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Shoulder	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Sliced	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Smoked Shoulder	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
<u>POULTRY</u>																	
Chix Cordon Bleu	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Chix Cut-Up	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	<u>Proteus mirabilis</u> - 2 Isolates
Chix Fried	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	2	None
Chix Frozen	1	1	1	0	0	0	0	0	0	0	0	0	0	1	0	1	Pathogens - 2 Negative
Chix Klev	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Chix Parmesan	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Chix Parts Frozen	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	None
Chix Whole Frozen	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Turkey	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0	0	None
Turkey Cooked	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	<u>Staphylococcus aureus</u> - 1 Isolate
Turkey Dog	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	None
Turkey Frozen	0	0	0	0	0	0	0	0	0	0	0	0	0	3	2	1	<u>Staphylococcus aureus</u> - 3 Isolates
Turkey Ground	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	<u>Bacillus cereus</u> - 1 Isolate
																	<u>Klebsiella pneumoniae</u> - 3 Isolates

TABLE 29 (Cont.)

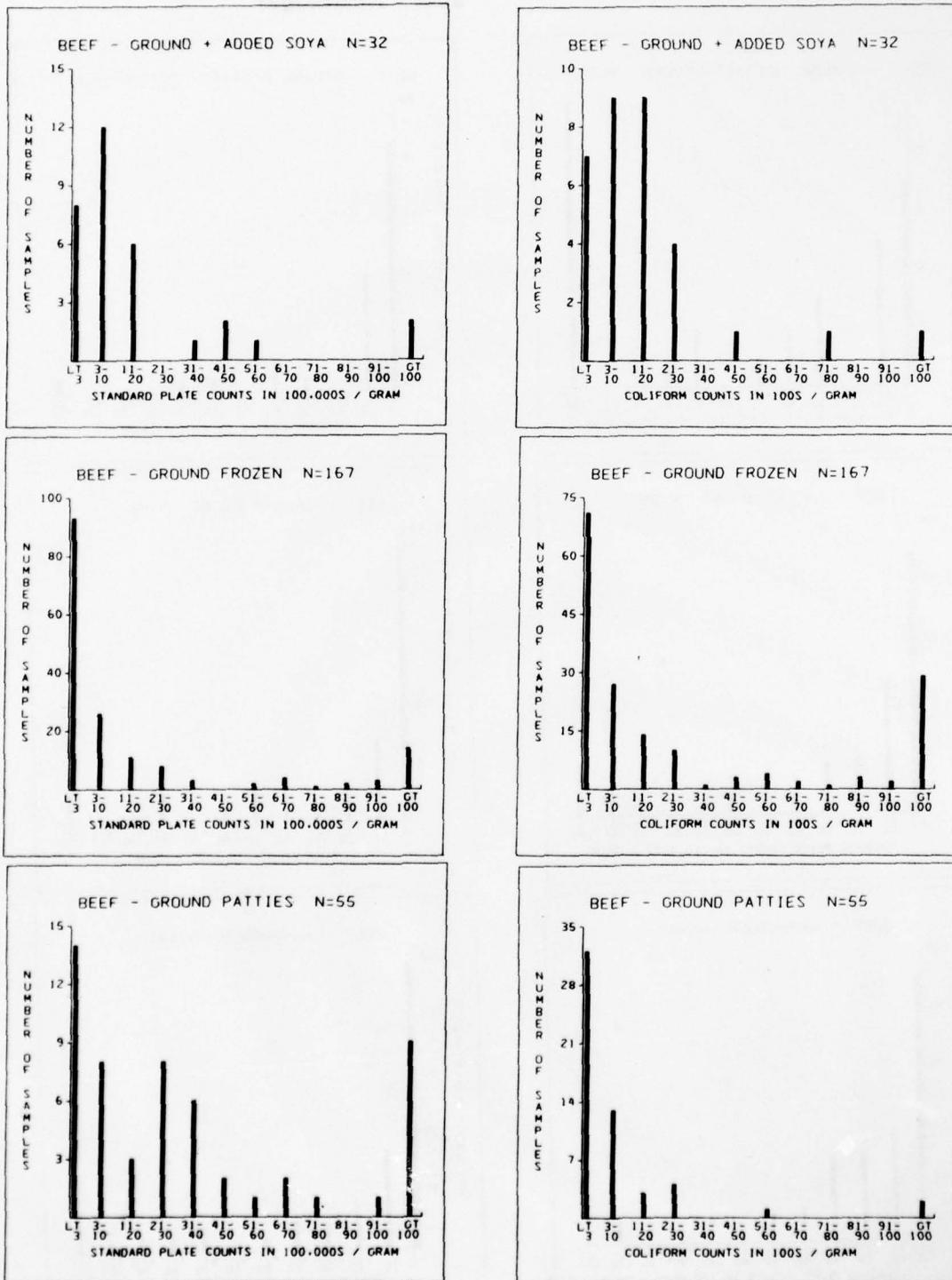
FOOD ITEM	Standard Plate Count x 100,000/g										Coliforms x 100/g										
	<3	3-	10-	20-	30-	40-	50-	60-	70-	80-	>100	<3	3-	10-	20-	30-	40-	50-	60-	70-	80-
<u>POULTRY (Cont.)</u>																					
Turkey Ground																					
Frozen	50	35	5	2	1	1	0	1	0	0	4	50	48	1	1	0	0	0	0	0	0
Turkey Roll																					
Turkey Sliced	0	3	3	0	0	0	0	0	0	0	Not Tested	0	0	0	0	3	3	0	0	0	0
																0	0	0	0	0	Not Tested

TABLE 29 (Cont.)

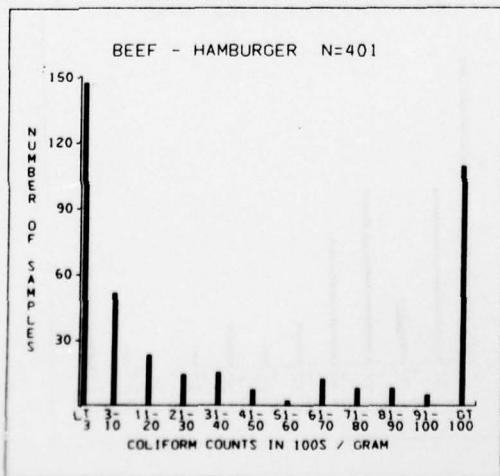
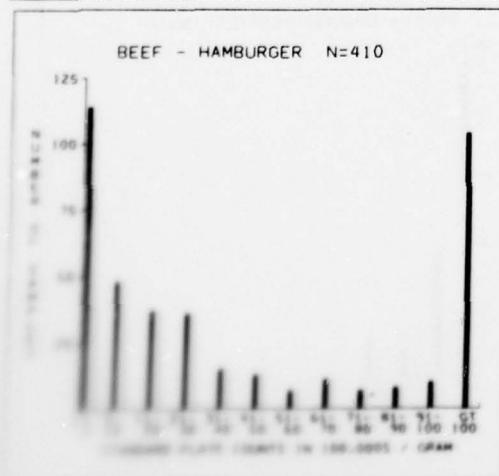
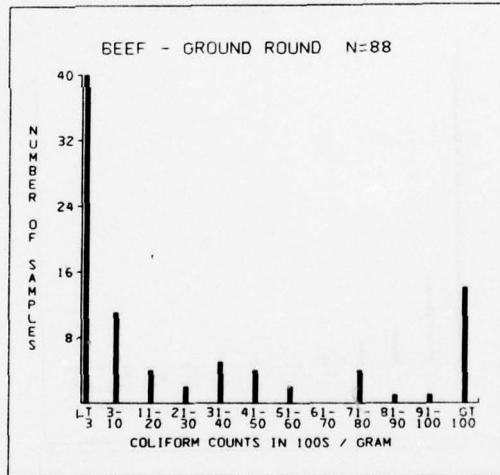
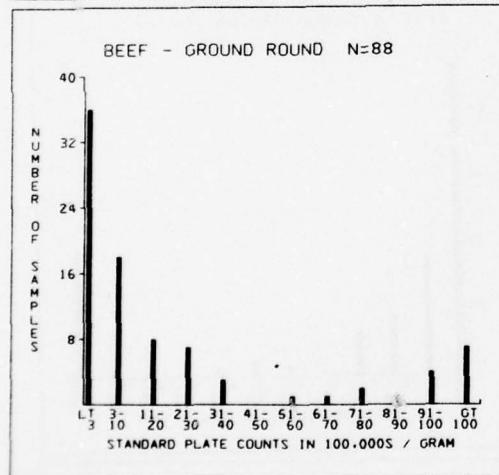
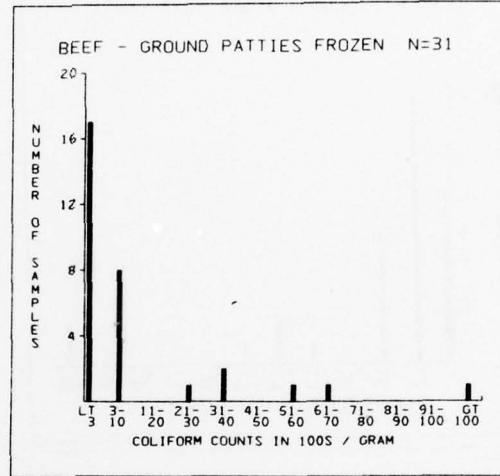
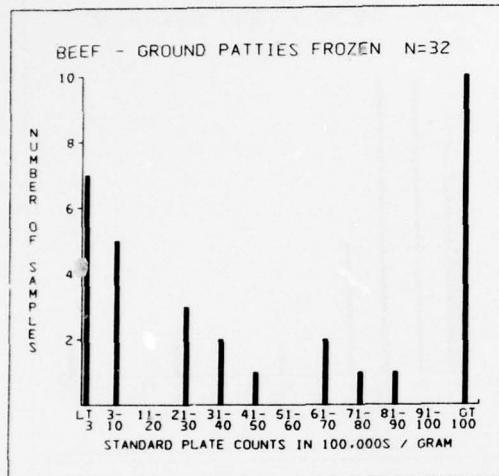
**Fig. 1 - Microbiological Results; Beef - Cube Steak
Beef - Cube Steak Frozen
Beef - Ground**



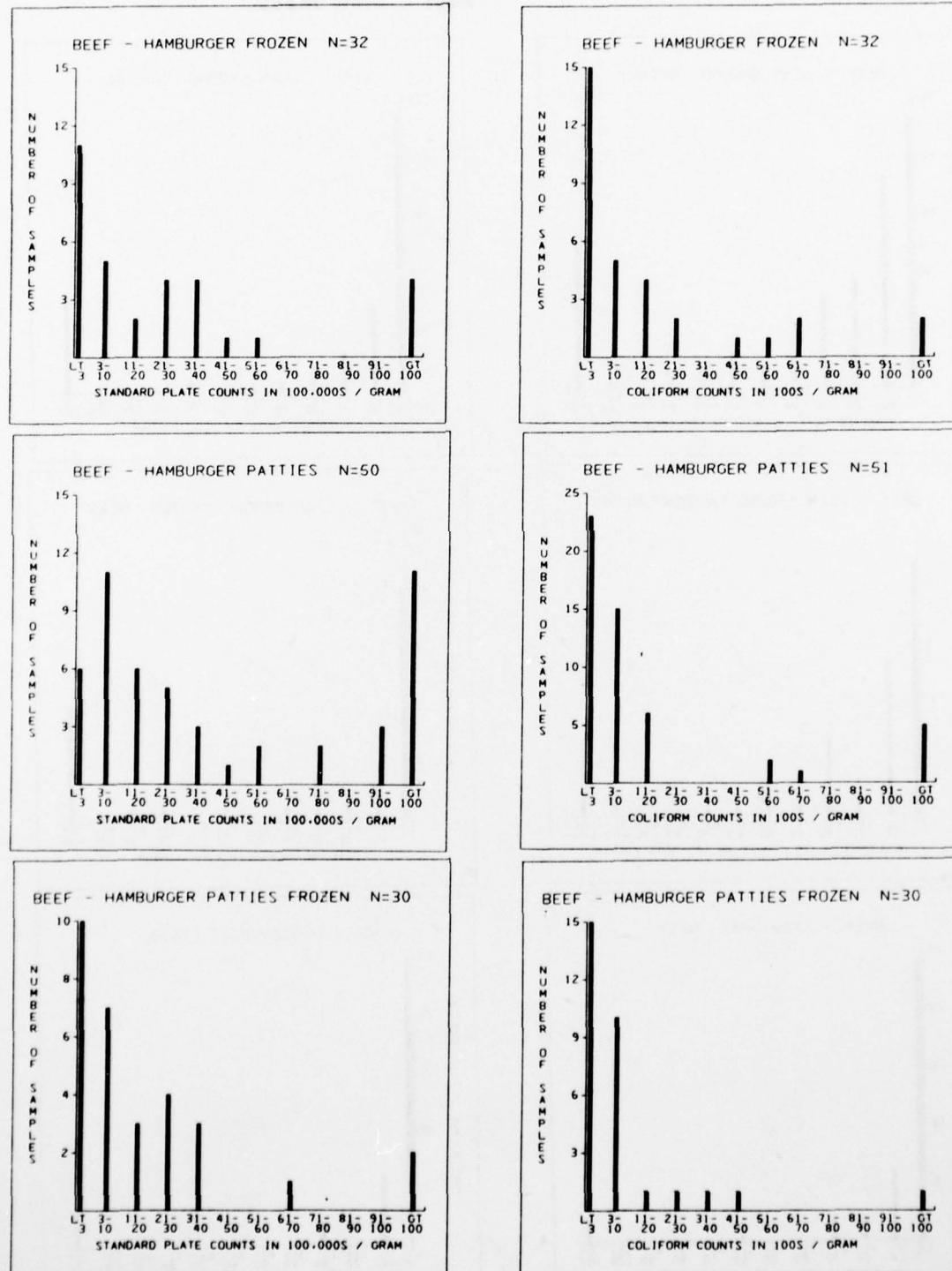
**Fig. 2 - Microbiological Results; Beef - Ground + Added Soya
 Beef - Ground Frozen
 Beef - Ground Patties**



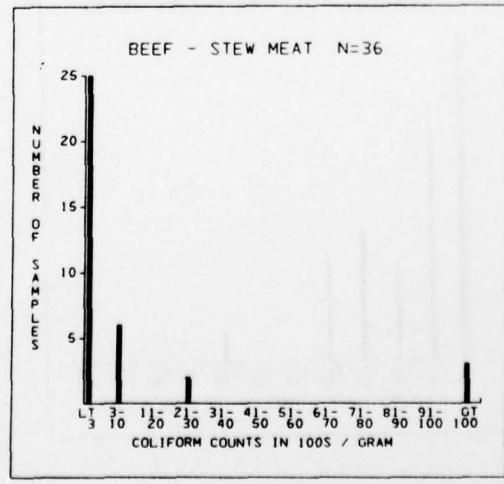
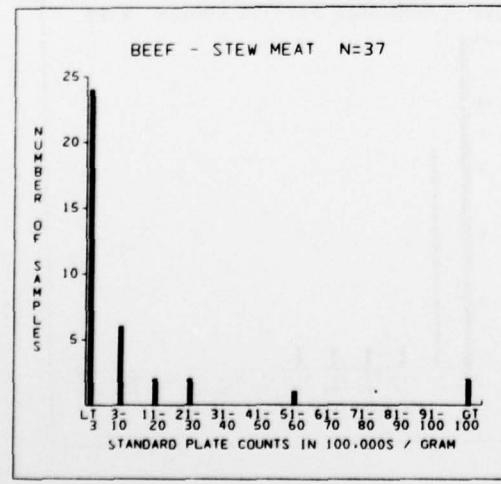
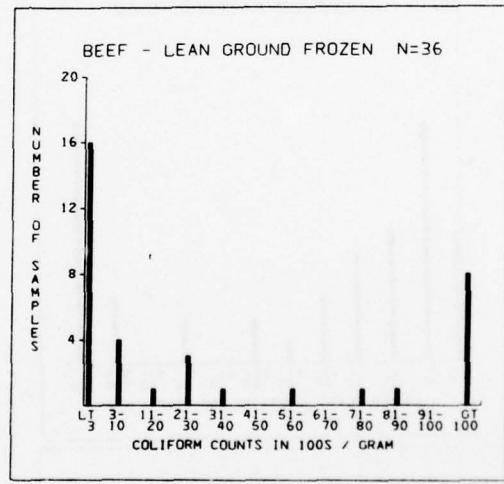
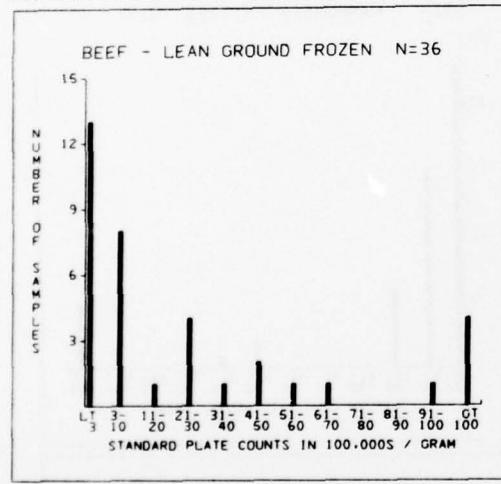
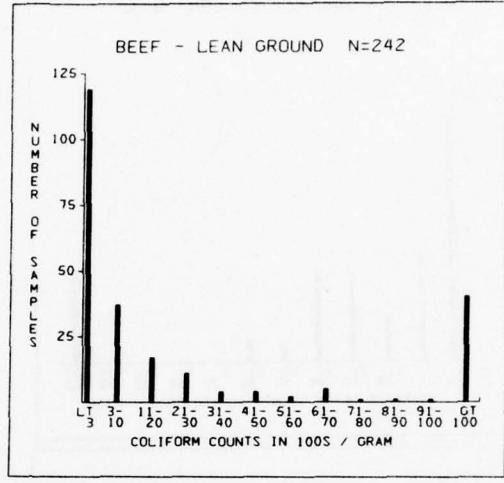
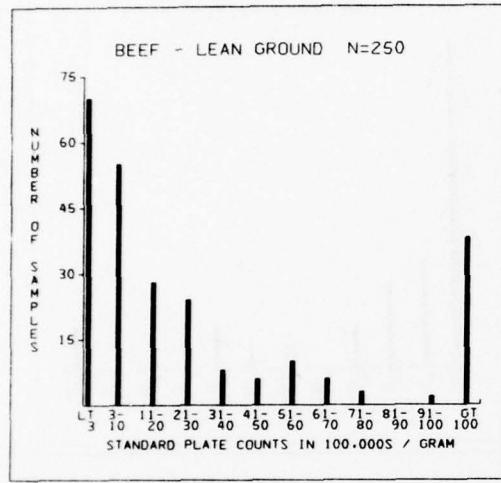
**Fig. 3 - Microbiological Results; Beef - Ground Patties Frozen
Beef - Ground Round
Beef - Hamburger**



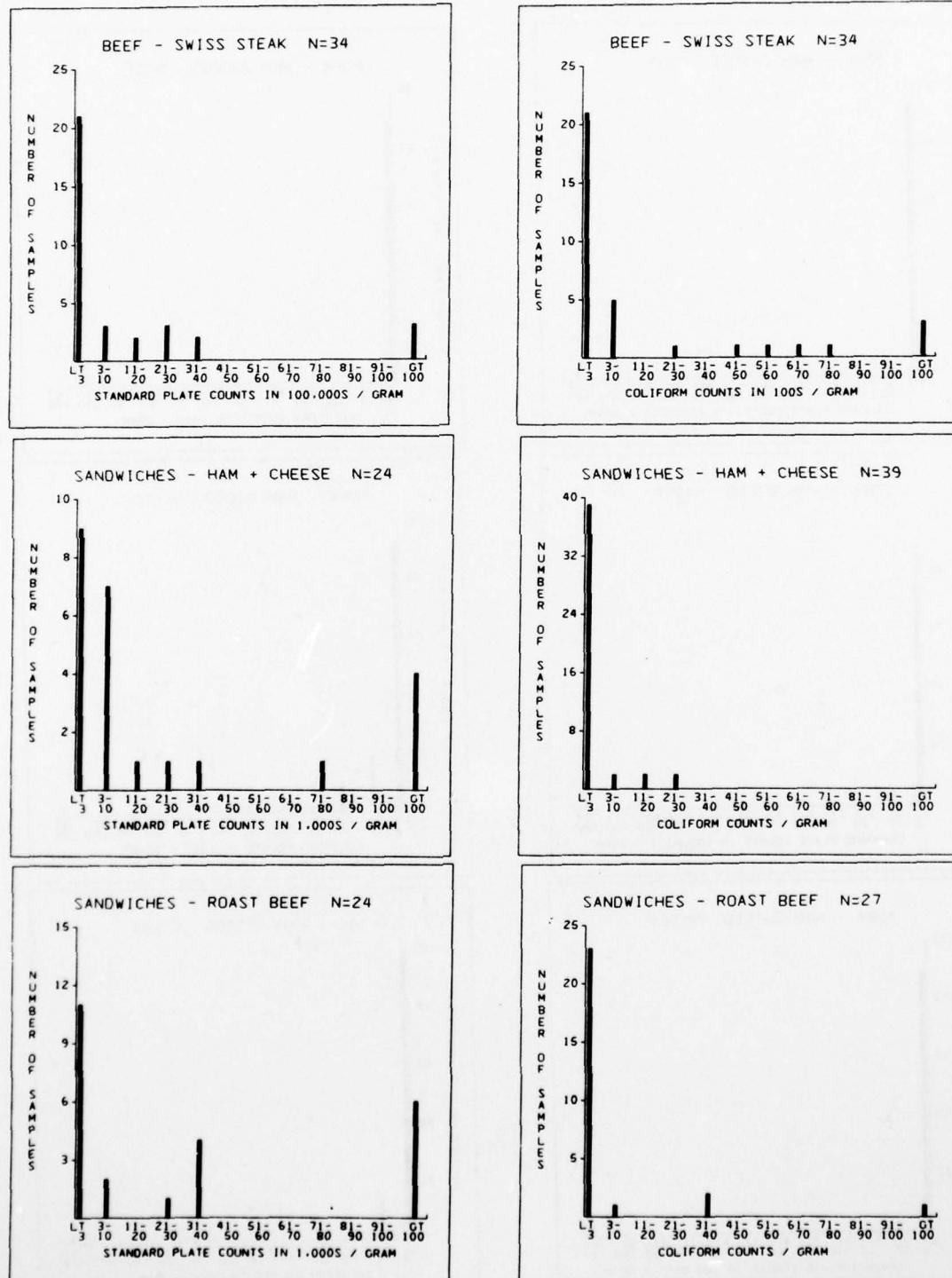
**Fig. 4 - Microbiological Results; Beef - Hamburger Frozen
 Beef - Hamburger Patties
 Beef - Hamburger Patties Frozen**



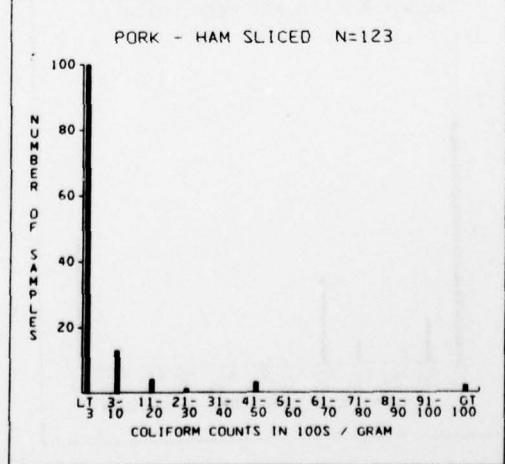
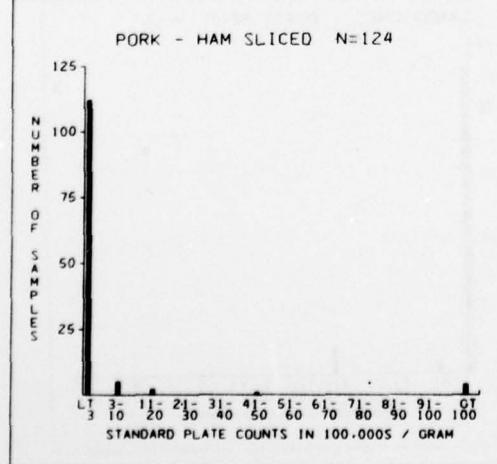
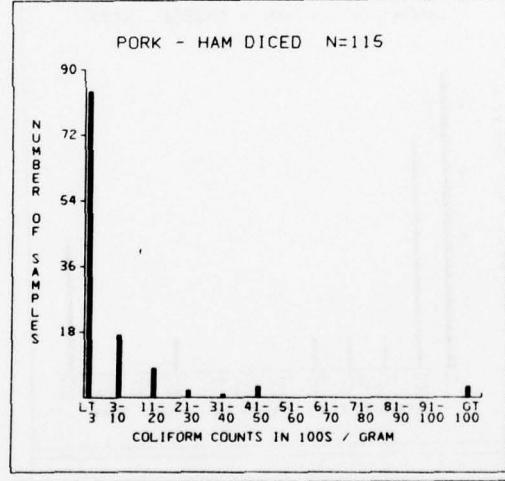
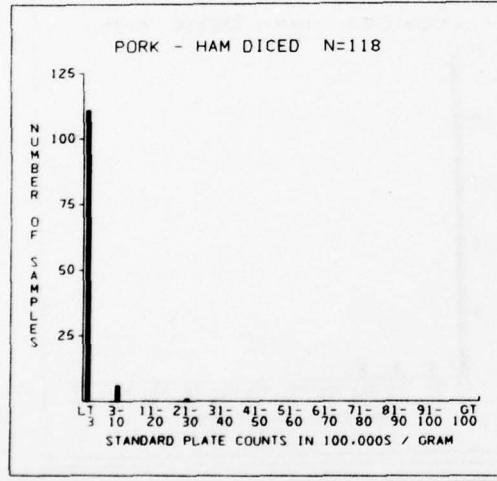
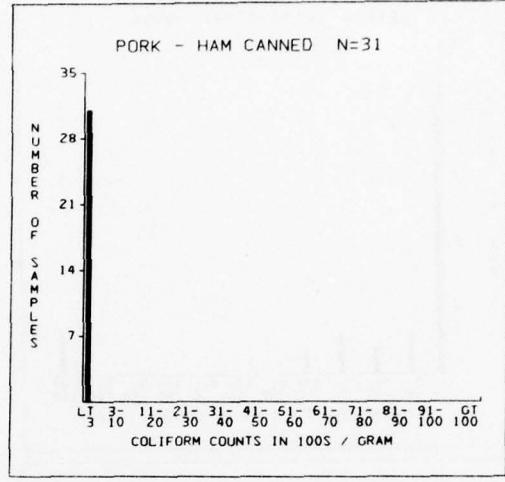
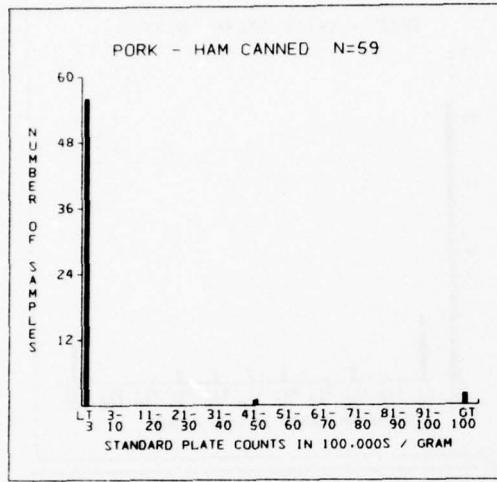
**Fig. 5 - Microbiological Results; Beef - Lean Ground
Beef - Lean Ground Frozen
Beef - Stew Meat**



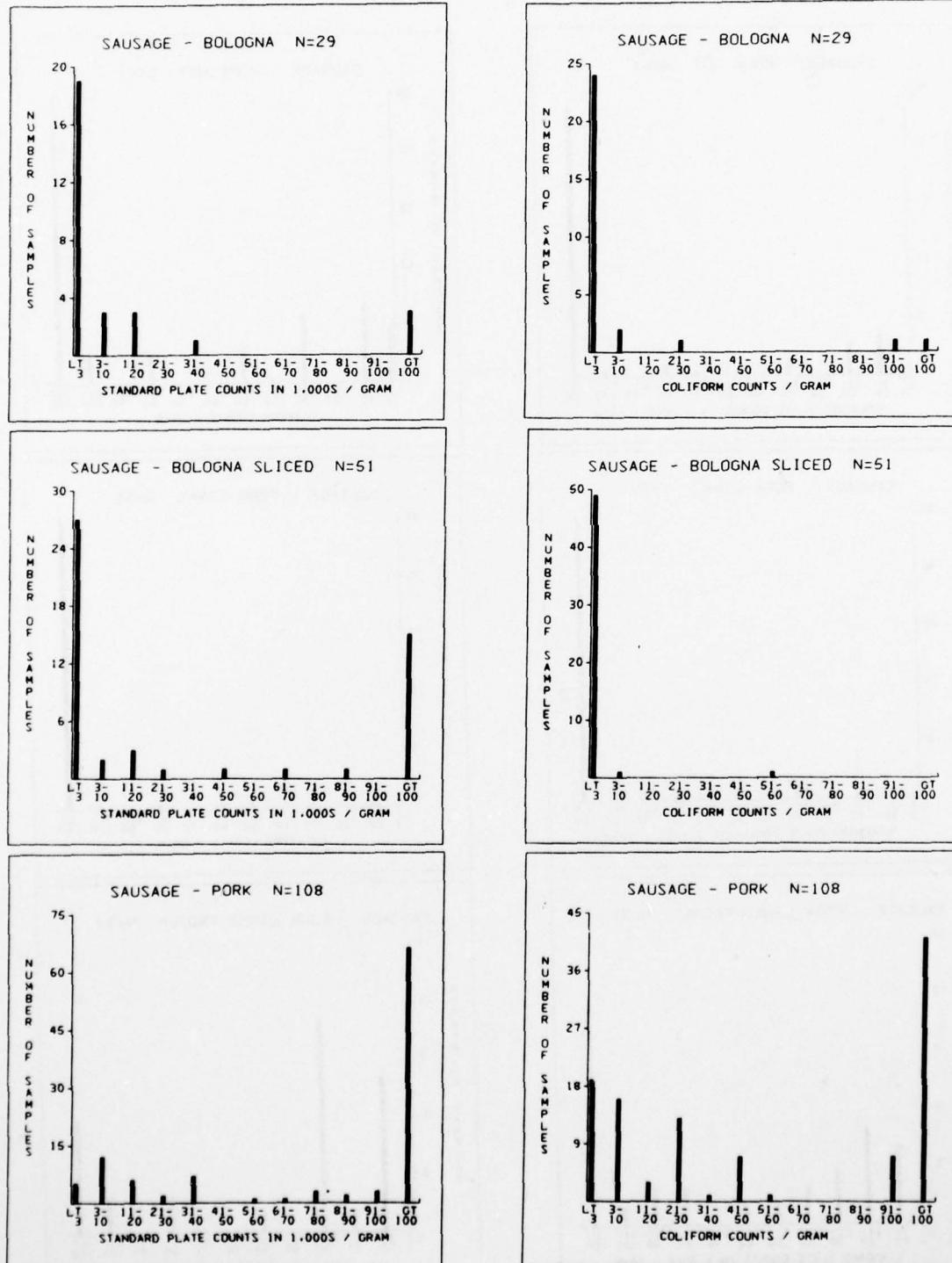
**Fig. 6 - Microbiological Results; Beef - Swiss Steak
Sandwiches - Ham + Cheese
Sandwiches - Roast Beef**



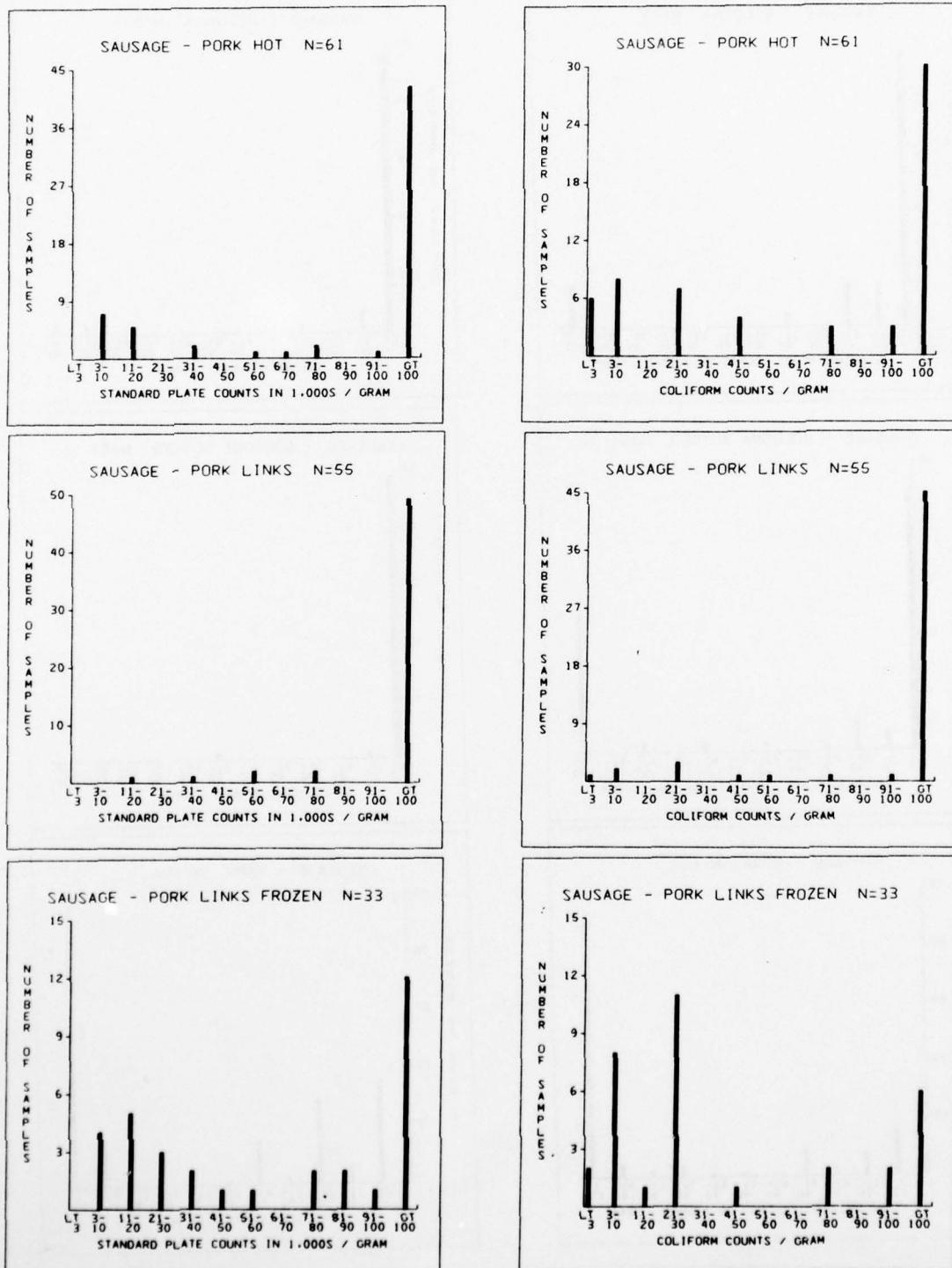
**Fig. 7 - Microbiological Results; Pork - Ham Canned
Pork - Ham Diced
Pork - Ham Sliced**



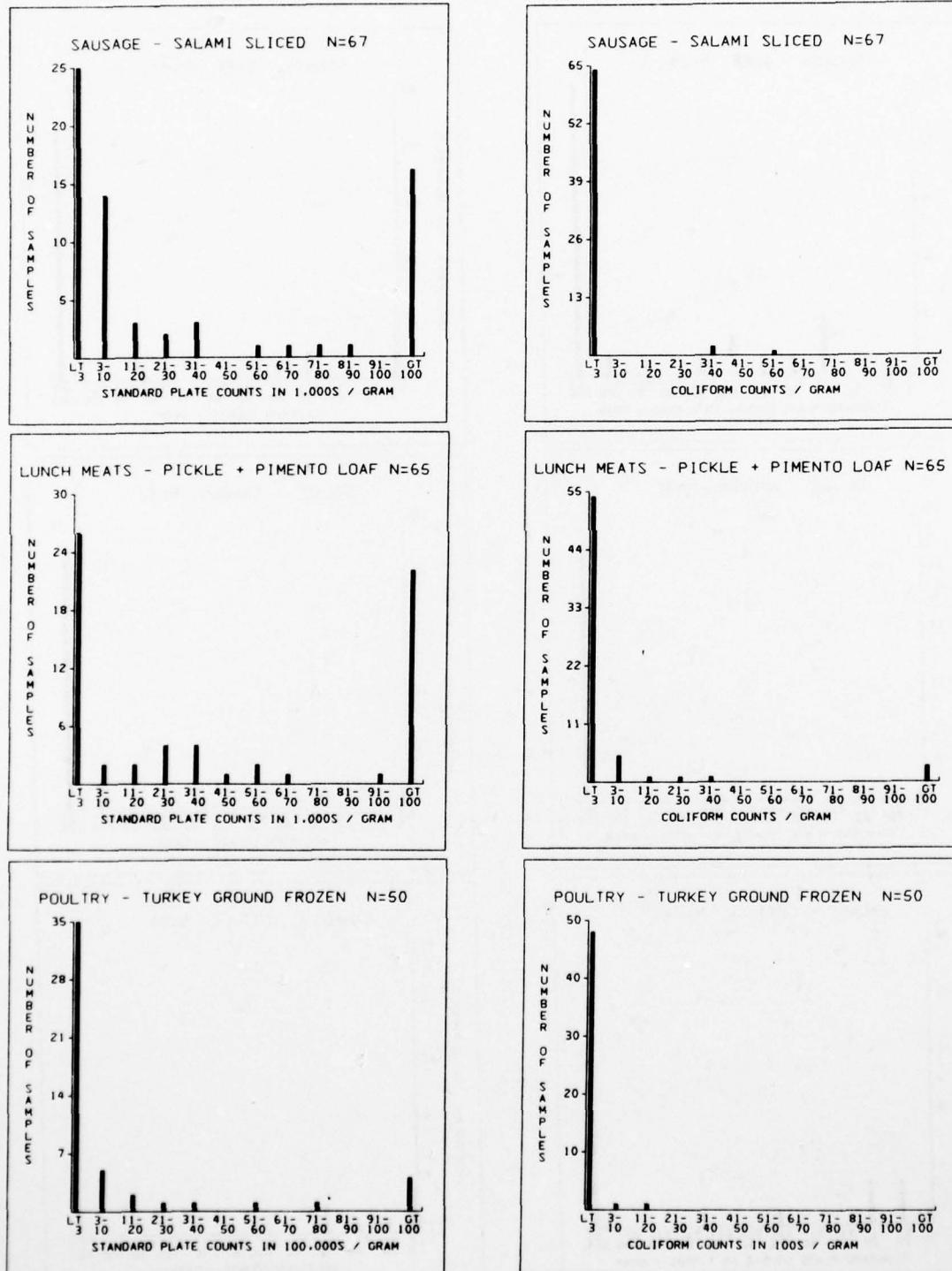
**Fig. 8 - Microbiological Results; Sausage - Bologna
Sausage - Bologna Sliced
Sausage - Pork**



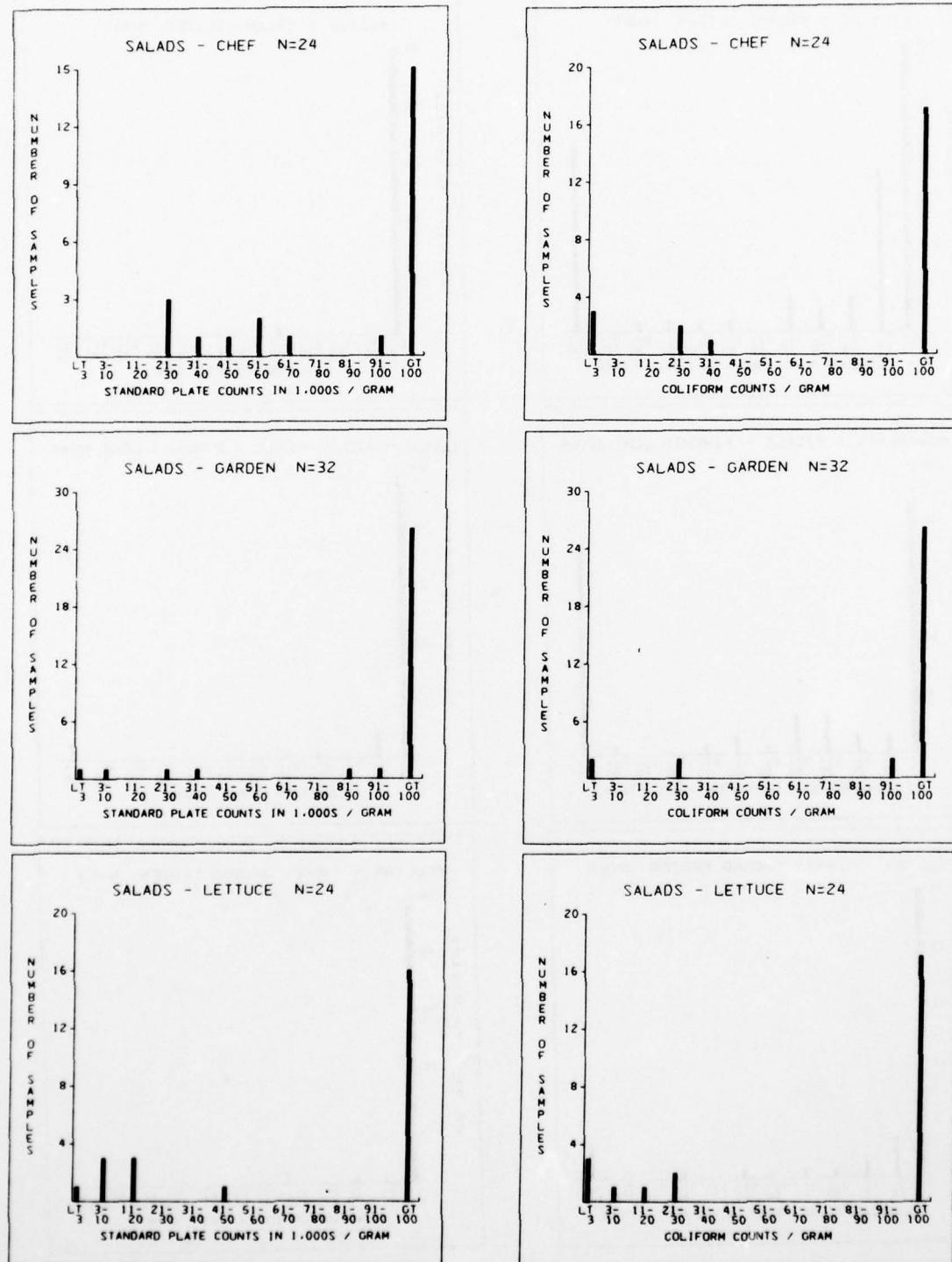
**Fig. 9 - Microbiological Results; Sausage - Pork Hot
Sausage - Pork Links
Sausage - Pork Links Frozen**



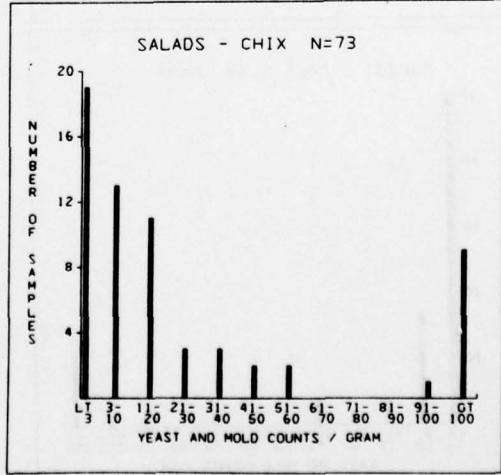
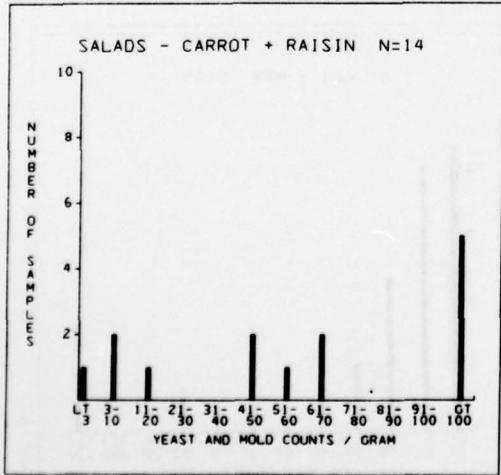
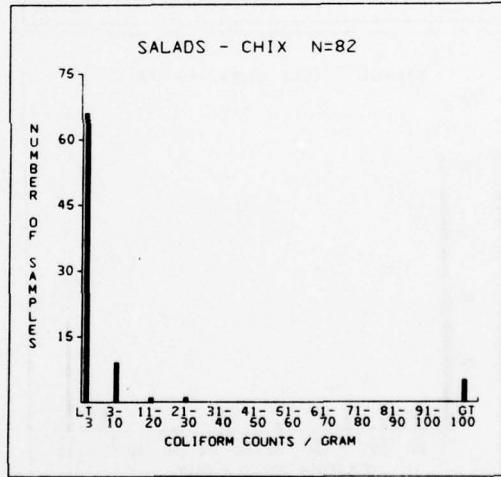
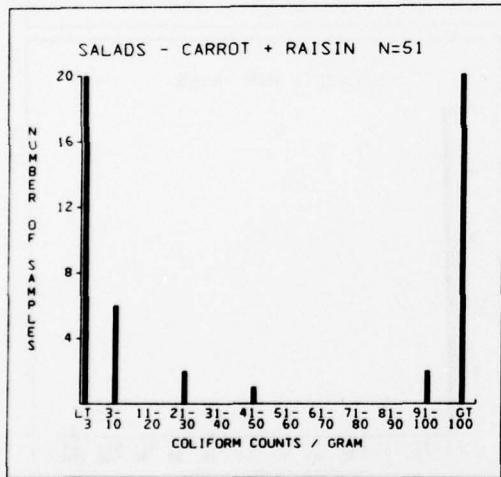
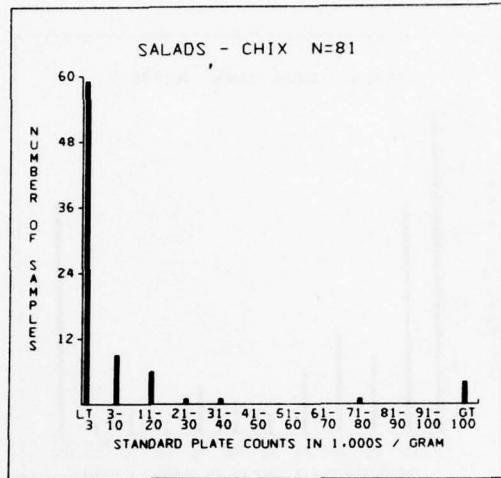
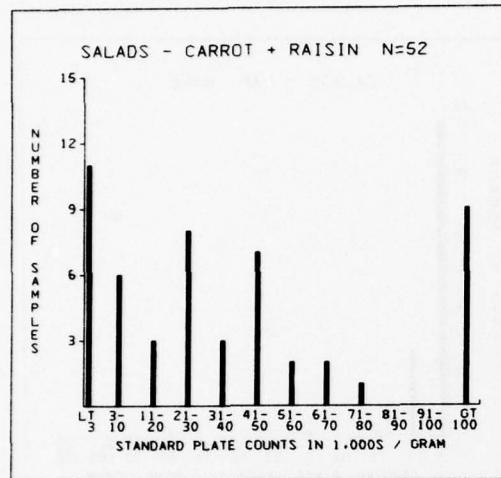
**Fig. 10 - Microbiological Results; Sausage - Salami Sliced
Lunch Meats - Pickle + Pimento Loaf
Poultry - Turkey Ground Frozen**



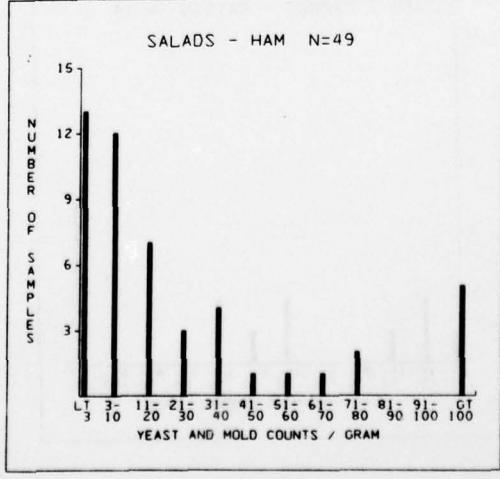
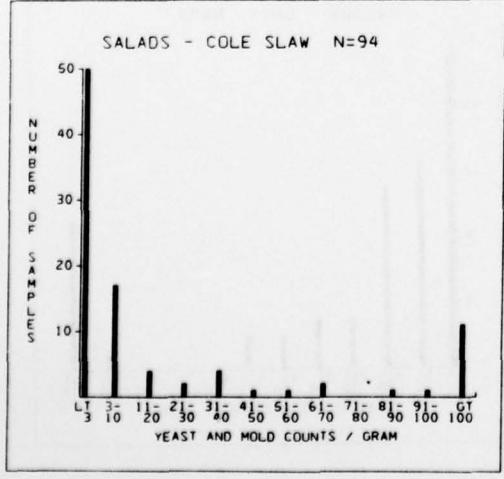
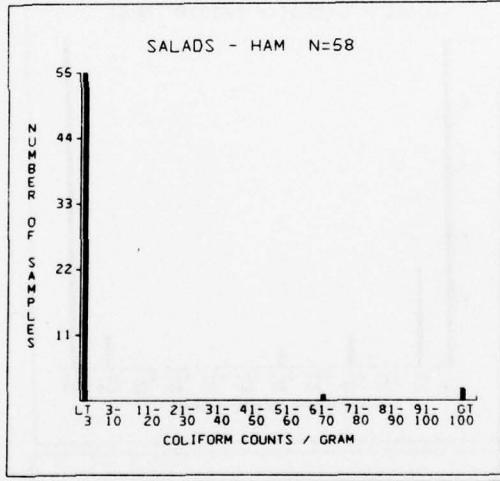
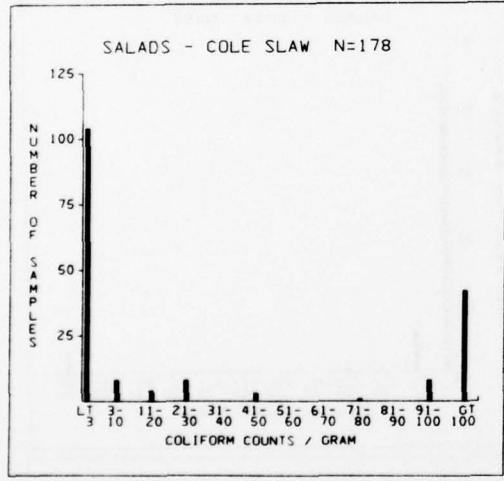
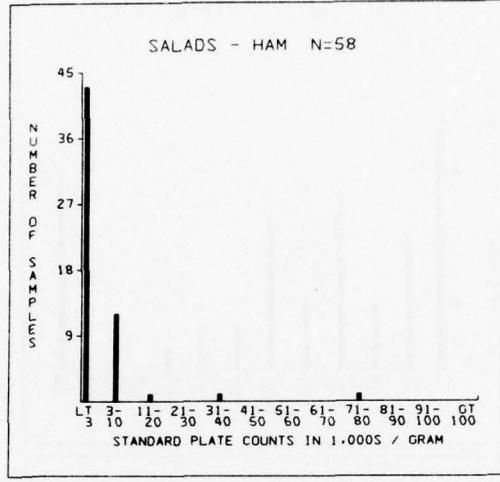
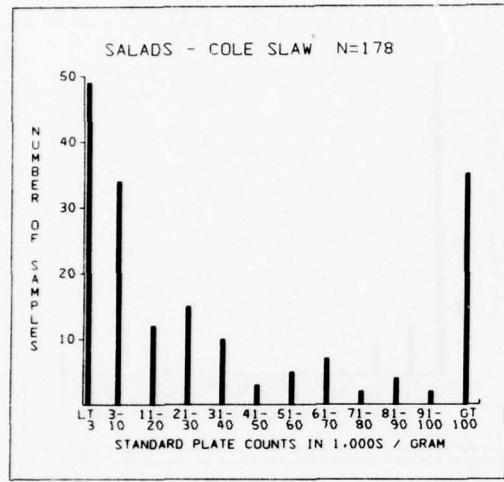
**Fig. 11 - Microbiological Results; Salads - Chef
Salads - Garden
Salads - Lettuce**



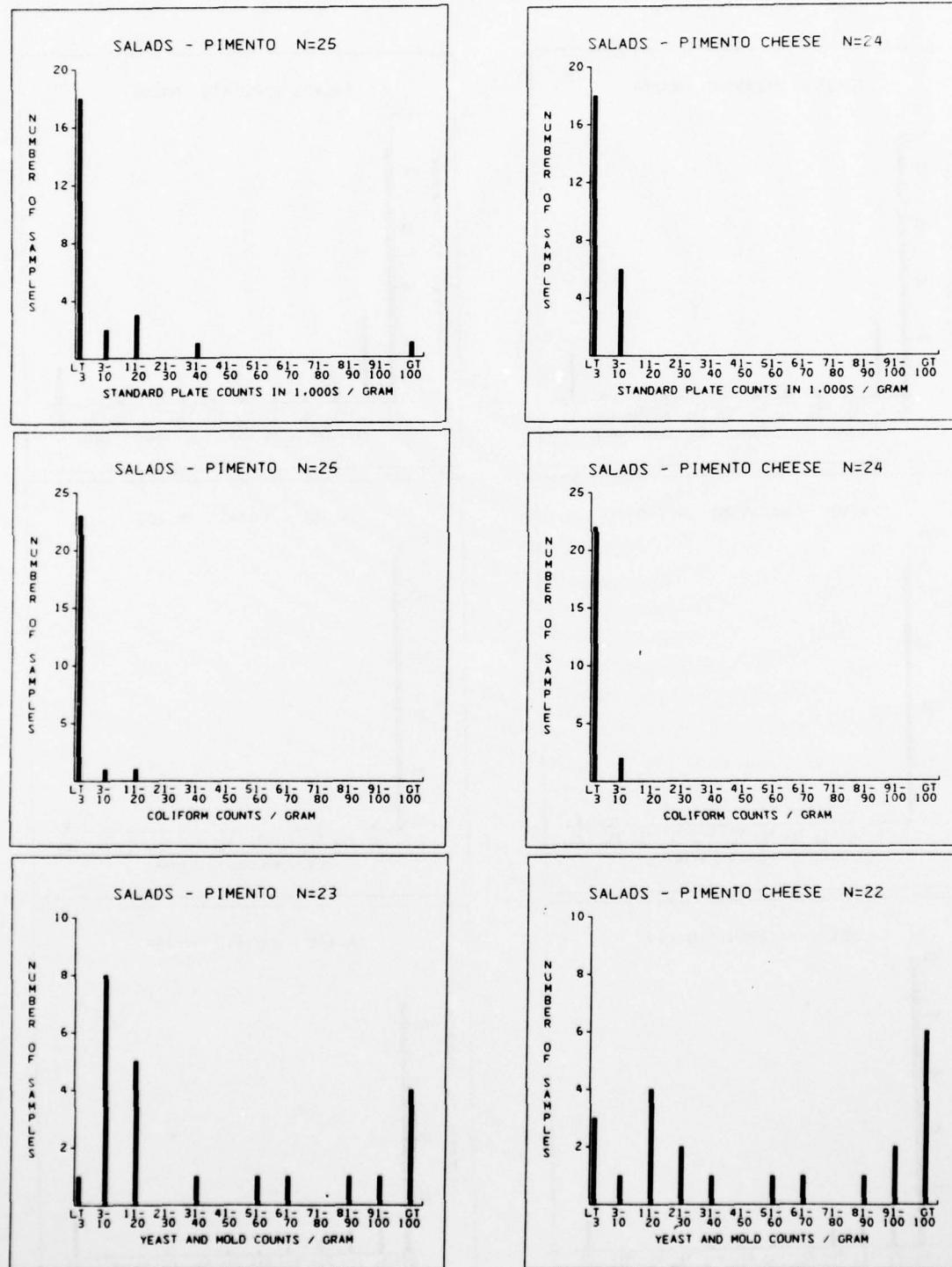
**Fig. 12 - Microbiological Results; Salads - Carrot + Raisin
Salads - Chix**



**Fig. 13 - Microbiological Results; Salads - Cole Slaw
Salads - Ham**



**Fig. 14 - Microbiological Results; Salads - Pimento
Salads - Pimento Cheese**



**Fig. 15 - Microbiological Results; Salads - Macaroni
Salads - Potato**

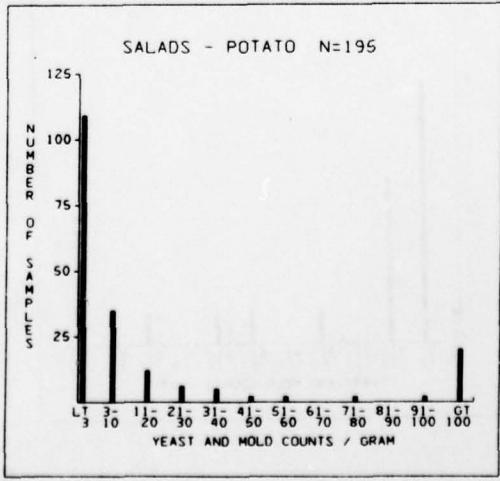
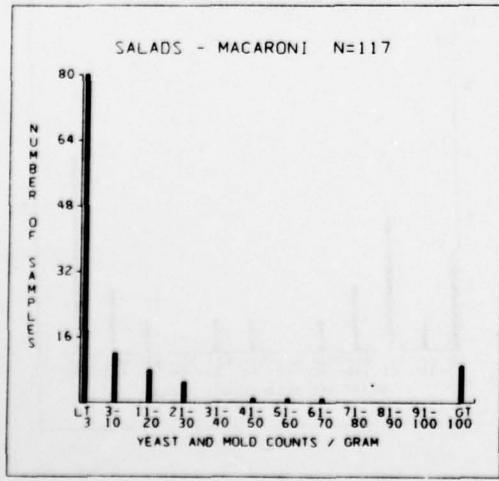
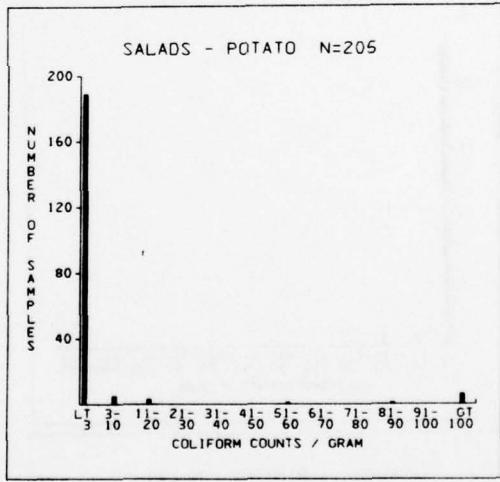
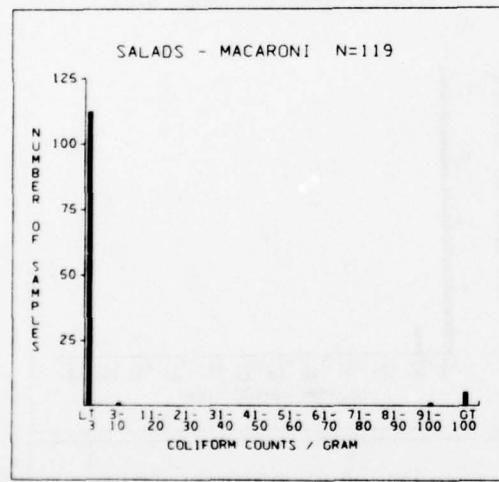
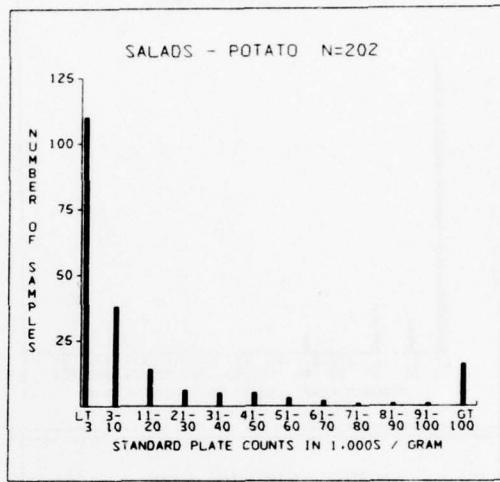
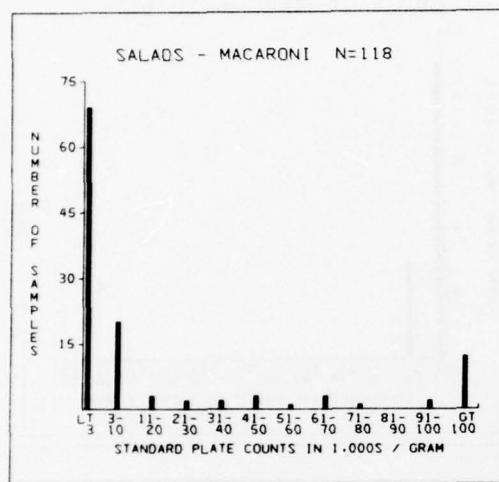
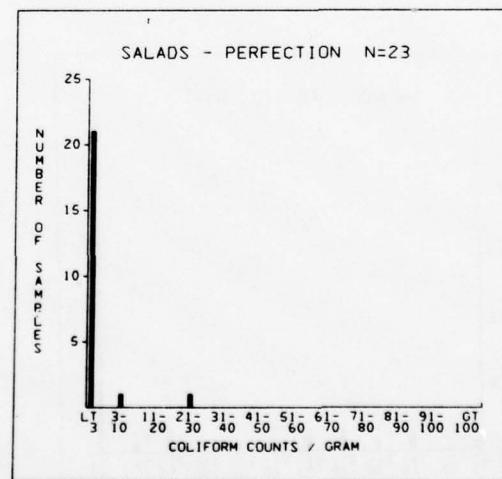
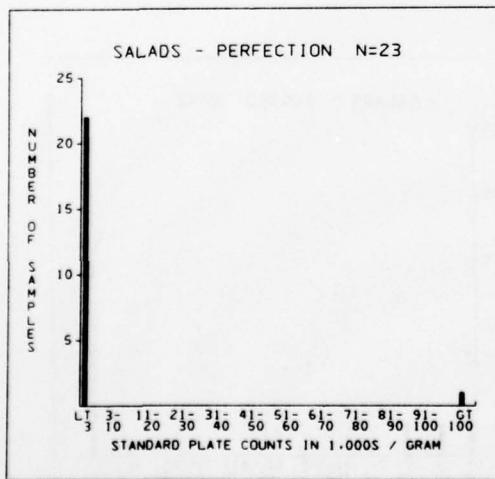
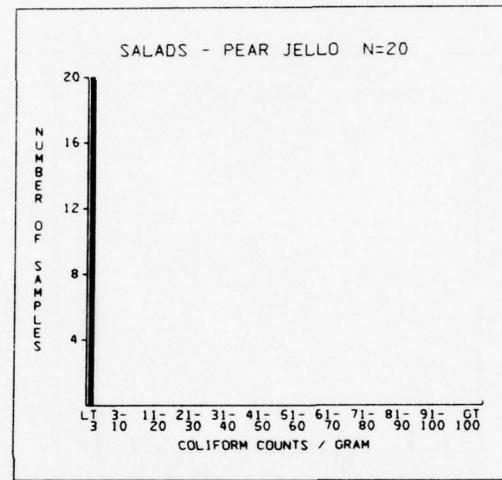
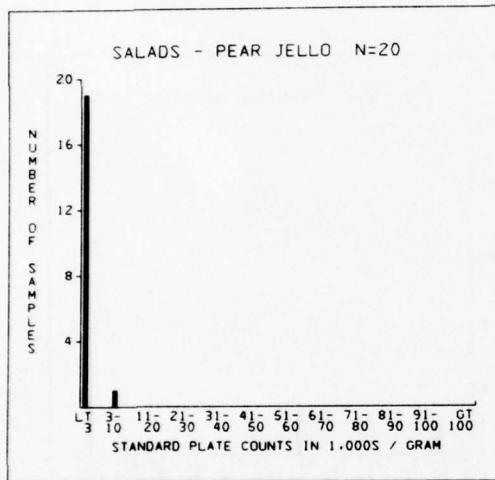


Fig. 16 - Microbiological Results; Salads - Pear Jello Salads - Perfection



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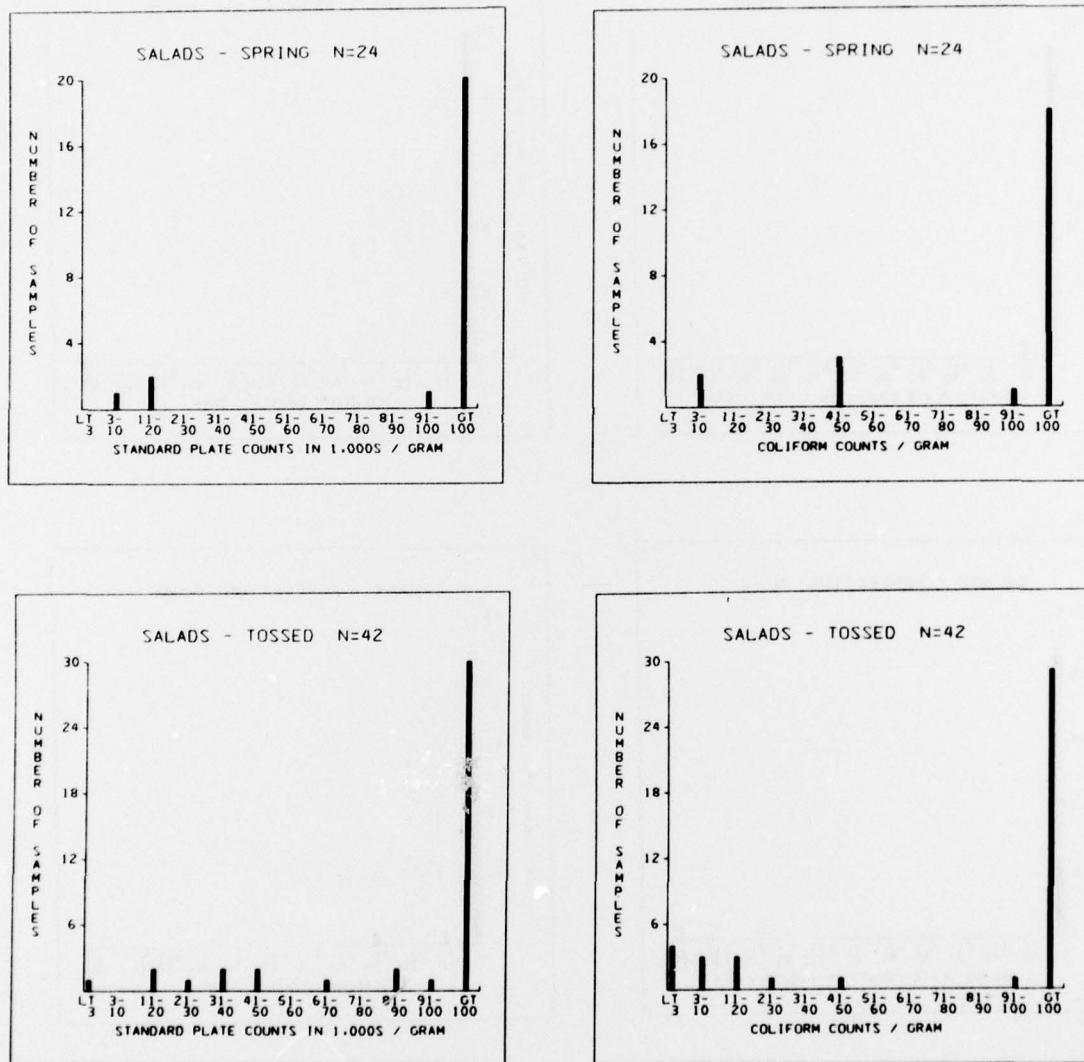
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**Fig. 17 - Microbiological Results; Salads - Spring
Salads - Tossed**



GLOSSARY OF TERMS

+	- and	NEG	- negative
dehy	- dehydrated	<	- less than
prod	- products	>	- greater than
veg	- vegetables	comp	- composite
chix	- chicken	sp.	- species
BBQ	- barbecue	ser.	- serotype
No.	- number	PFM	- precooked frozen meals
g	- gram	Misc	- miscellaneous
POS	- positive	ml	- milliliter

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